



## **FALCON COLLEGE WHITE, Chenin Blanc 2013 W.O. Swartland**

### **Tasting notes**

This wine has lively flavours of creamy pineapple, pink lady apples and melon. The wine has a great texture and a long finish with just enough acid to keep it fresh and vibrant.

### **The Vineyard**

Chenin Blanc is harvested from a number of blocks on farms in the Swartland region, both irrigated and dry farmed vines of 20 to 40 years old.

### **Winemaking**

This wine was made from ripe grapes picked to deliver a rich flavour and texture. A portion of the wine was treated in a conventional manner, with about 20% being fermented with a small number of French oak staves at 15 Celsius until about 10 balling and then cooled down to 6 degrees to bring a "Loire" winter to the wine) where it continued to slowly ferment for a further 2 months building glycerol and texture in the wine. The cooling is then turned off allowing a further period of slow fermentation. There is a small amount of Chardonnay blended into this wine

### **Ageing potential**

This wine should be drunk within 3-4 years of the vintage.

### **Wine Analysis**

Alcohol 13.5%

Residual Sugar 6.3g/l

Total Acid 5.5g/l

Ph. 3.2

### **Food Suggestions**

The Den Chenin Blanc is delicious on its own. The wine has tons of flavours and is just off-dry so it is a versatile partner for many different dishes.

### **Awards**

International Wine Challenge 2013- Silver Medal

John Platter Guide 31/2\*

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