



Dekker's Valley Chenin Blanc 2012

main variety Chenin Blanc

vintage 201

analysis alc: 12.97 | rs: 2.6 | ta: 5.5

type White

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

wine of Paarl

tasting notes

2

blend information

100% Chenin Blanc

food suggestions

Pasta salads, white fish and poached chicken.

in the vineyard

Most of the vines are bush vines with no irrigation but are supplemented with some trellised vines

in the cellar

Yeast (Vasson Epernay 2)

was inoculated after 48 hours of juice settlement then fermented for 14 days at an average temperature of 14 degrees C until dry. An addition of tartaric acid was made just prior to yeast inoculation to correct pH.

The wine was unwooded, made in a reductive style, remaining in tank and "lees stirred" to develop some "creaminess" to its character. Protein stabilisation of the wine was carried out using bentonite, and tartrate stabilisation was undertaken prior to bottling.

The wine was fined in tank using gelatine and careful "racking". No filtering of the wine was undertaken except at bottling when a 5-micron and sterile filtration was used.