

FOUNDED



IN 1693

LEEUVENKUIL
FAMILY VINEYARDS

CHENIN BLANC 2015

Appellation | Swartland

Varieties | 100% Chenin Blanc

Harvest date | Mid February

Yield | 8 ton/ha

In the cellar | Fermentation was completed in stainless steel tanks with natural yeasts. No oak was used. Wine was left on the lees for 6 months prior to bottling.

Bottling date | End of June 2015

Drinkability | Ready to drink right now. On the patio.

Vineyard | 29-year old goblets consistently produce these superior quality grapes. Clones used are sn1061 and sn1064, rooted on Richter 99 and farmed without irrigation. The grapes were harvested at different stages, with sugars ranging from 21.5 – 23.5 degrees Balling.

Tasting notes | Tropical and yellow stone fruit, white pear and green apple. Good minerality leads to a fresh finish.

Food pairing suggestions | Enjoy by the glass, or pair with light fare such as fish, shellfish, white meats and salads.

General & vintage | 2015 vintage was a cool but dry growing season. It follows a good winter which gave enough water for the grapes to ripen optimally.

Analysis | Alc 13,21% TA 5,9 g/l
pH 3,32 RS 1,7 g/l

