



## ONDINE CHENIN BLANC 2008

Chenin blanc is the grand old Dame of the South African wine industry. Always playing second fiddle to the more popular cultivars. We at Ormonde set out to produce an unwooded Chenin blanc of the highest standards. Luckily for us we planted them on ideal terrior; cool climate; high altitude with close proximity to the sea.

Description: This is a generous wine replete with fruit aromas. Smooth perfectly balanced with a voluptuous, lengthy and rewarding after taste.

Style: Dry White Wine

Grape Varieties: 100% Chenin blanc

Vinification: Handpicked at 22.5°B, the grapes are cooled down to 18°C before draining the juice. The juice is settled for at least 48 hours or until the juice has a high clarity. By cold fermenting at 12°C we strive to achieve an elegant style with mineral undertones on the pallet. The wine was then aged on the lees for up to three months before bottling. This creates an environment for yeasts to outolise, and development of an enticing pallet.

Analysis: Alc: 12.02%; TA: 5.5g/l; RS: 1.2g/l; PH: 3.64

