



# AETERNITAS

THE DIVINE PERSONIFICATION OF ETERNITY

W I N E S

## **CHENIN BLANC 2010**

### **VITICULTURE**

The grapes grown on this property in AprilsKloof, Swartland are all from dryland, low yielding bush vines, receiving meticulous care during the growing season. The end result is healthy fruit, requiring minimal handling in the cellar.

The grapes used for the Chenin Blanc comes from bush vines in excess of 45 years old. The grapes were picked in lug boxes, cooled down overnight and processed the following day.

### **WINEMAKING**

Bunch sorted, destemmed and underwent light pressing cycle, in essence free run juice. Juice settled overnight, racked off lees and went directly into barrel, 2% lees added.

No new wood, only seasoned French and Hungarian barrels.

Natural fermentation, no Malolactic Fermentation, wine sulphured and left on primary lees.

Barrels rolled weekly for lees contact.

10 Months maturation before blending and bottling.

Possibility of tartrates (crystals) when chilled.

### **ANALYSIS**

Alcohol: 13.90%

Residual Sugar: 3.30g/l

Total Acidity: 6.50g/l

pH: 3.39

TSO<sub>2</sub>:115mg/l

### **TASTING NOTES**

Purity of fruit with alternating layers of summer fruit, preserved kumquat and citrus peel.

Tempered oak from seasoned barrels, a fresh line of acidity and waxy minerality compliments the mid palate, giving the wine a lovely balance. The finish is long and dry with a spicy twist.

### **Award**

Top 10 Chenin

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