

PREMIUM WHITE BLEND

ORIGIN

Swartland

41% Chenin Blanc

29% Chardonnay

20% Grenache Blanc

10% Roussanne

VINEYARD AND WINEMAKING

These are trellise vineyards and grow on shale and quartz soil with a bit of red oak leaves. Vineyards were planted from 1980 upto 2015. The vineyards are meticulously farmed and yields are managed down to below 9 tons pe ha. Grapes are machine harvested very early in the morning allowing the fruit to retain their natural flavour. Only the free run juice is used, allowing to settle and be inoculated with selected yeast strains, fermenting under controlled conditions is 12°C. Barrel fermented for 8 months in 500L French and American oak Barrels. Malolatic Fermentation happens in the barrels.

ANALYSIS

Alcohol	-	13%
PH	-	3,10
Total Acid	-	6,20g/L
RS	-	2,40

TASTING NOTES

Barrel fermented white blend, juicy aromas of pineapple, grapefruit and spice.

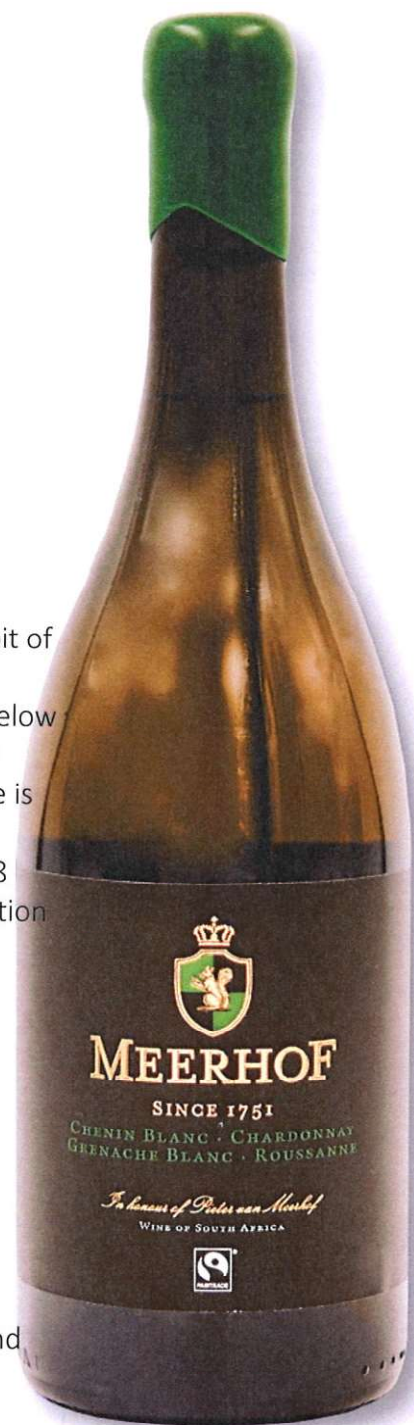
PAIRING

It pairs well with fish, chicken stew & vegetarian dishes.

SERVING

Serve at 12 C for best results.

Can be stored for up to 5 years under the right conditions.



MEERHOF
SINCE 1751

