



CRONIER: NATURAL SWEET 2010

VITICULTURE:

The grapes for this wine came from a 11 year old Chenin Blanc block planted in rich well drained Swartland/Glenrosa soil types.

WINEMAKING:

Chenin blanc grapes are harvested at low early morning temperatures and brought directly to the cellar. At the cellar the grapes are destemmed and crushed and skin contact is allowed for a few hours. The grapes are then pressed for juice extraction, and the free run juice kept separate. The Chenin blanc juice is allowed to settle for two days before the clear juice is racked and inoculated with a yeast culture to start fermentation.

Fermentation takes place at 13°C for approximately 14 days. After fermentation, the wine is allowed to undergo prolonged lees contact to ensure fullness and complexity on the palate. The high residual sugar attained by using natural concentrated grape juice.

TASTING:

crisp and clean natural sweet wine with a distinct pineapple bouquet and a perfect fruit/acid balance.

ANALYSIS:

pH: 3.40

Acidity: 5.44g/l

Residual Sugar: 40g/l

Alcohol: 11%