

THE WELDER, Natural Sweet Chenin Blanc 2012

The Welder, Natural Sweet is made from the most widely cultivated variety in the Cape, Chenin Blanc. Chenin Blanc is characterised by its versatility - It has the ability to produce wines from a wide spectrum from sweet to dry, to sherry and even sparkling wine.

This wine is made from a single vineyard which undergoes careful canopy management to ensure we achieve optimal natural sweetness as well as natural acidity. This is achieved by opening one side of the canopy so grapes are both exposed and shaded throughout the day.

Often asked, "where does the name come from?", Well, it is named after our Winemaker, Arco Laarman who bears the nickname, The Welder.



Appellation	Paarl
Varieties	Chenin Blanc
Harvest Date	Mid April
Analysis	Alc: 10.5% R.S 164.6 T.A 7.3g/l pH 3.07
Fermentation	100% fermentation in stainless steel after the grapes were whole bunch pressed and left on its skins for 24 hours.
Ageing	
Bottling Date	July, 2012
Optimum Drinkability	2013 to 2020
Enjoy With	On its own as an aperitif or with desserts such as crème brulee.
Winemaker's Note	A delicate pale lemon in colour with tints of gold. On the nose bright notes of citrus and pear with touches of apricot and marmalade. The palate displays tinned peaches and baked pineapple. Crisp acidity on the long finish perfectly balances the sweetness. This wine is still young and will benefit from aging.