

## THE WELDER, Natural Sweet Chenin Blanc 2016

The Welder, Natural Sweet Chenin Blanc 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.



<b>Appellation</b>	Paarl
<b>Varieties</b>	Chenin Blanc
<b>Harvest Date</b>	March
<b>Analysis</b>	Alc: 10%   R.S 126.5   T.A 6.1g/l   pH 3.26
<b>Fermentation</b>	100% fermentation in stainless steel after the grapes were whole bunch pressed and left on its skins for 24 hours.
<b>Ageing</b>	
<b>Bottling Date</b>	June, 2016
<b>Optimum Drinkability</b>	2017 to 2025
<b>Enjoy With</b>	On its own as an aperitif or with desserts such as crème brûlée.
<b>Winemaker's Note</b>	Bright and vibrant on both the nose and palate, this wine shows concentrated flavours of dried apricots, ripe orange and honey, with hints of white flower blossom. A touch of pineapple on the entry, yet clean and focused, it condenses into a rich finish, filling the palate. The towering sugar concentration is in perfect harmony with the fruit, and balanced well with a firm acidity. Served best slightly chilled with sweet desserts or strong cheeses.