

Arabella Chenin Blanc



Blend Information: 100% Chenin Blanc

Alc: 13% vol, pH: 3.41, RS: 1.2 g/l, TA: 5.8 g/l

Appellation: Robertson Valley

Tasting Notes: *Honeycrisp apples, honeysuckle, mango, papaya and woolen mittens frame a medium-bodied almost dry palate with a medium-long finish. A hint of white flowers adds complexity to the tropical fruit and sweet apples.*

Beverage Testing Institute Ratings:

WORLD WINE CHAMPIONSHIPS AWARD: Silver Medal; 88 points.

Soil Types

The vineyards are planted on the floor of what was, many millions of years ago, a great inland lake. Evidence of this lake can be seen in the massive water washed boulders. As the rainfall declined the lake dried up leaving a deposit of calcareous silt many meters thick. The drying of the soil and the effect of the elements cured the top layer of this calcareous silt into rock hard calcium carbonate. At first it was thought that these soils were only suitable for pastures as the roots of orchards and vineyards could not penetrate the calcium carbonate. The era of the big machine, which could rip through the hard calcium carbonate to a depth of 1.5 meters to access the calcareous silt underneath, changed this perception. Vineyards now flourish and produce wonderful wine where there once was arid veldt. A near perfect viticultural terroir has been created where man can manipulate conditions as he sees fit.

Growing Season Growing Data (October – April)

Rainfall: 333.7mm

Mean Maximum Temperatures: 24.95°C

Mean Minimum Temperatures: 10.27°C

Vine Age: 3-10 years

Pruning Regime: Cordon/Spur Pruned, Vertical Shoot Positioning

