

WELLINGTON WINES CHENIN BLANC

Wellington Wynkelder's story goes back to the early 1900s when the then government of the Cape Colony granted funds to the cellar. Wellington Wynkelder took in its first harvest as early as February 1906. The cellar was built on a slope for gravitation to take its natural course. This cellar, now much bigger and equipped with state of the art technology, produces the Wellington Wines range, a smooth, elegant, easy drinking wine.



Cultivar

100% Chenin Blanc

Tasting Notes

A classic Chenin Blanc with aromas of guava and melon. Tropical fruit and crisp acidity make for a lively and lasting palate.

Winemaking & Winemaker's Notes

Grapes were picked at optimum ripeness. Only free run juice was used and the fermentation temperature was about 13 degrees Celsius. After fermentation the wine was kept on the fine lees until final bottling preparations.

Analysis

Alcohol: 13.5%

Sugar: 4.0g/L

Acid: 6.0 g/L

pH: 3.28

Serving Suggestions

Excellent with seafood, chicken and light pasta.
Serve well chilled with family and friends.



WELLINGTON WINES
Where wines are born

