

SKYLINE

SKYLINE LATE HARVEST



CELLARMASTER'S NOTES:	Elegant aromas of dried apricot, peaches, honey and floral notes. Full and rich, bursting with flavours of dried fruit and rounded off with a nice acidity to keep it fresh.
STYLE:	A full bodied semi sweet wine.
CULTIVAR:	100% Chenin blanc
TONS PER HECTARE:	12 - 15 t/ha
AGE OF VINE:	16 Years old
SOILS:	Well drained alluvial sandy soil; Karoo.
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers.
HARVESTING:	Harvested at optimum ripeness.
VINIFICATION:	Late harvested and cold fermentation stopped at 60g/l sugar. Minimal intervention in the natural process of vinification allows each cultivar to express their individual characteristics.
ANALYSIS:	Alc: 11.2% R/S: 60g/l T/A: 6.18g/l pH: 3.5
MATURATION POTENTIAL:	2 - 3 years
CASE SIZE:	6 x 750ml 4 x 3L
BOTTLE BARCODE:	6 002 269 004 076 6 002 269 003 406
CASE BARCODE:	1600 2269004 073 1600 2269003 403

FOOD SUGGESTIONS

Excellent with cheesecake, crème caramel and baked custard fruit-based desserts such as apricot & peach tarts, glazed fruit tartlets or pavlova and summer fruit tarts.

AWARDS & ACCOLADES:

New Release