

UNIQUELY SOUTH AFRICAN
FIVE'S RESERVE

FIVE'S RESERVE CHENIN BLANC



CELLARMASTER'S NOTES:	Typical varietal guava and tropical fruit on the nose with rich fruit filled, crisp palate and lingering finish.
STYLE:	Fruit-driven dry white
CULTIVAR:	100% Chenin Blanc
TONS PER HECTARE:	12 - 15 t/ha
AGE OF VINE:	15 - 20 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:	Hand harvested. Harvested at optimum ripeness
VINIFICATION:	Grapes are harvested, crushed and the juice is settled at cool temperatures. The wine undergoes cold fermentation and the lees are kept in contact with the wines for a short period post fermentation to enhance the fruit and body of our Chenin Blanc.
ANALYSIS:	Alc: 12.3% R/S: 1.5g/l T/A: 5.5g/l pH: 3.45
MATURATION POTENTIAL:	1 year from vintage
CASE SIZE:	6 x 750ml
BOTTLE BARCODE:	600 2269 000 696
CASE BARCODE:	1600 2269 000 693

FOOD SUGGESTIONS

Enjoy with Cape Malay curry, grilled fish, glazed gammon and Vindaloo curries.

AWARDS & ACCOLADES:

2019 Gold Wine Awards, Gold
2018 Gold Wine Awards, Gold
2017 Gold Wine Awards, Gold
Benefactor to the SA Wildlife College
Member of BWI
BEE