



Ondine

SOUTH AFRICA

Ondine Chenin Blanc 2010

Appellation	Wine of Origin – Darling
Varieties	100 % Chenin Blanc
Harvest date	March 2010
Analysis	14.5% alcohol T.A. 5.5g/l pH 3.64 R/Sugar 1.2 g/l
Fermentation	Stainless steel – 16 days
Bottling date	March 2011
Optimum Drinkability	2011 - 2012
Comments:	
Colour	Lime green colour
Aroma	Fruit aromas of guava, white peach and lees character
Flavour	Smooth creamy palate filled with fruit and crisp acidity
Finish	Balanced with a long finish and lingering aftertaste
General	Chenin Blanc is the grand old Dame of the South African wine industry. Always playing second fiddle to the more popular cultivars. This is an unwooded Chenin Blanc that was planted in ideal terroir, cool climate, high altitude and close proximity to the sea.