

# Bob's



## 2009 Chenin Blanc (Steen)

Cultivar : 100% Chenin Blanc  
Situation : PAARL - Wellington (Bovlei & Leeuwrivier area)  
Altitude : 150 m above sea level  
Distance from sea : 75 km  
Soil type : Leemground & Clovelly

Rootstock : Richter 110-14, R99  
Ages of vines : 12 years  
Trellising : Vertical Five & Six Wire

Pruning : Traditional Shortwood Style leaving , 2 buds on each spur, 10-12 spurs per vine to reduce yield  
Irrigation : Drip irrigation  
Harvested : 16 February 2009

Grape analysis: Acidity: 6.8 g/l  
pH: 3.2  
Sugar: 22.4° Balling  
Yield : 8-10 Tons/Ha

### Winemaking Record:

Fruit was harvested in the early morning to maintaining optimum Chenin flavour profiles at 22.4 ° Balling. Hand separation on sorting tables prior to de-stemming. After pressing fermentation took place in 20,000 litre stainless steel tanks. Two months of lees contact, regular pump over's prior to racking, followed by filtration prior to bottling.

Bottled: 23 Oct 2009

Wine Analysis : Alcohol : 12.86% (on label 13.0 %) by vol  
Total acid : 6.0 g/l  
pH : 3.34  
Residual sugar : 2.4 g/l

### Winemaker's Comment:

Pale golden hay in colour, this Chenin Blanc has a nose suggestive of spring flowers with hits of honeysuckle, all supported by well balanced, clean acids. Floral notes open to a mid palate of guava and melon flavours. This wine finishes off dry,.... lingering and long.  
A great food wine - its bright acids compliment heavier pasta dishes – a great match for blackened salmon or spicy chicken dishes.

*"A honeysuckle and melon salad,...."*

Maturation potential: 1 - 2 years  
For more information, please visit [www.winesbybob.com](http://www.winesbybob.com)