



Rainbow's End Wine Estate



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Chenin Blanc '2016



Composition:

Clone SN 220 and SN 106
100% Chenin Blanc

Tasting Profile:

Tropical fruit and peach blossoms on the nose. A crisp fresh palate with white pears and yellow apples, balanced with refreshing yet subtle acidity.

Terrior:

The grapes were sourced from our neighboring farm, Oldenburg, known for achieving regular awards for their Chenin Blanc. The block from whence we sourced is the same block that was used to produce the International Wine & Spirits Best in Show Chenin Blanc, 2013.

The soil consists of predominantly four categories: Oakleaf, Glendrosa, Dundee and Hutton, all of which are high potential soil types. The rows are planted in and East-West direction resulting in extended sun exposure, morning sun on the one side of the row and afternoon sun on the other side.

Vinification:

Picked at a full ripeness of 23.5°B on 19 February 2016, the grapes were fermented at 15°C for 10 days. The pressed wine was vinified separately and blended with the free run wine afterwards.

Analysis:

Alcohol Vol %	Total Extract (g/l)	RS(g/l)	pH	TA (g/l)	VA (g/l)
13.78%	20.6	3.5	3.26	5.8	0.47