

# Teddy Hall Summer Moments Chenin Blanc 2011

## Technical Analysis

**Winemaker:** Teddy Hall  
**Main Variety:** Chenin Blanc  
**Alcohol:** 12.5 %vol  
**pH:** 3.3  
**RS:** 4.6 g/l  
**Total Acid:** 6.4 g/l  
**Volatile Acidity:** 0.4 g/l  
**Appellation:** Stellenbosch

## Characteristics

**Type:** White  
**Style:** Dry

## Accolades

89+ from Steve Tanzer  
4 Stars - Platter Wine Guide

## Tasting Notes

Clean and zesty wine with great balance. Tropical salad and pineapple aromas complement the lively, fresh yet complex palate that finishes refreshingly with a lingering sensation of spice and wild honey.

## Ageing Potential

This wine will show its best in the first 30 months after bottling.

## Blend Information

100% Chenin Blanc

## Food Suggestions

Chenin blanc is one of the most versatile grapes around. It produces accessible wines which in turn successfully complement a wide variety of food flavours.

## In The Vineyard

The soil is predominantly weathered Table Mountain sandstone and broken shale. There is a combination of dry land vineyard and vines which are irrigated by means of drippers and also overhead sprinklers.

## About The Harvest

Bush vines planted between 1975 and 1988 provided a yield of around 7.1 tons of grapes per hectare. The vineyards were picked from 7 February to 11 February. At that time the average grape sugar was measured at 23.7° Balling while the acidity was 6.9g/l on average. The pH at harvest was 3.0.

## In The Cellar

To avoid any undesirable phenolic elements, the grapes were given a very soft pressing (0.5 bars for the technophiles!) and the juice left in tank to settle overnight. It was inoculated with Vin 13 yeast and cold fermented to ensure that as many aromatic qualities as possible were retained. The wine then spent a few months in stainless steel tanks - on its lees - before being cold stabilized, filtered and finally bottled.