



BADSBERG BARREL FERMENTED CHENIN BLANC 2020

TASTING NOTES

Colour: Straw coloured with green tint

Nose: Elegant soft aromas of tropical fruit with an oak undertone

Palate: Well balanced and excellent structure. Fresh and fruity with a crisp finish

BLEND INFORMATION

100% Chenin Blanc

IN THE VINEYARD

Climate: Mediterranean

Rainfall: 850mm per year

Soil: Rock; hill

Trellis System: Bush Vine

Irrigation: Drip

ABOUT THE HARVEST

The grapes were harvested middle February at 23.5°Balling

IN THE CELLAR

Fermented in new French Oak barrels. Then matured on lees for further 8 months.

FOOD SUGGESTIONS

- Rich Fish Dishes
- Cream Based Chicken
- Chicken Curries
- Goats Cheese

TECHNICAL ANALYSIS

Type	-	White
Alcohol	-	13.28 %
pH	-	3.52
Residual Sugar	-	5.1 g/ℓ
Acidity	-	6.6 g/ℓ
Wine of Origin	-	Breedekloof



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