



2016

LIMITED EDITION

W.O. Western Cape

Secrets by Taboe Chenin Blanc 82% - Viognier 18%

HARVEST:

Both varieties were handpicked at optimal berry ripeness.

	Chenin Blanc	Viognier
Sugar:	22.5 ° B	23.5° B
Acid:	6.25g/l	5.00g/l
pH:	3.25	3.55

WINEMAKING:

- Tropical, low yielding Riebeek Kasteel bush vine Chenin Blanc was hand selected and reductively handled from crush to bottling. Expressive Paarl Viognier was fermented and matured in French oak for 3 months and then blended with the Chenin Blanc component to add complexity and depth to the wine.
- The Chenin Blanc was fermented in stainless steel tanks and ferment lasted 21 days at 13- 15C whilst the barrel fermented Viognier was allowed to ferment naturally for 3 degrees balling and was then inoculated with a commercial yeast strain to ensure a clean and complete ferment. Fermentation lasted for 9 days at 19 ° C.
- The wines were blended and lightly filtered prior to bottling.

TASTING NOTES:

An upfront, tropical array of pineapple, pear and lemon rind with hints of lavender spice, complimented by a creamy midpalate with notes of white peach lingering on the finish.

BOTTLING ANALYSIS:

Alc	: 13.0%	Residual Sugar	: 4.4g/l
Extract	: 22.8g/l	Total Acidity	: 5.7g/l
pH	: 3.39		
Bottling date	: 12 May 2016		
Release date	: July 2016		
Production	: 4095 bottles		
Cellaring	: None		



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