

# WILDEKRANS

WINE ESTATE



## OSIRIS CHENIN BLANC BARREL SELECTION 2010



**Grape Varieties:** 100% Chenin Blanc

**Region:** Botrivier

**Analysis:** Alc: 14.5%

pH: 3.5

TA: 6.6

RS: 4.2

**Harvest/Cellar:** Early morning harvest from 30 year old vines. Handpicked at 25 balling. Only free run juice was used. Fermented in french oak 300L/400L barrels.

**Tasting Note:** An elegant example of a cool climate Chenin Blanc. A golden glow with a pale straw shine on the eye. Slightly citrusy, showing subtle peach with the warm undertones of almond on the nose. This follows through to a voluptuous finish of apricot, vanilla and grapefruit with a suggestion of honey.

**Food Suggestion:** This Chenin will compliment various dishes: from orange infused duck confit to lemon infused Norwegian salmon.