



SIGNAL CANNON CHENIN BLANC 2010 VONDELING

On the highest peak of Vondeling farm, lies a piece of heritage. One of the Cape's original Signal Cannons rests where it was once used to communicate to farmers that a ship had arrived in Cape Town's Table Bay harbour. Farmers would then hasten to the docks to trade their wares, swop stories and receive mail. In recognition of these brave pioneer farmers, we've named our wine after this symbol of their era. We hope you enjoy the wine.

Vinification

Grapes are picked only in the cool, early hours of the morning and are then packed into a cold room to be chilled down further. Processing is done the following day. The grapes are destemmed, crushed and pressed. All free run juice and press juice are kept separate from each other and treated differently according to their individual character. The wines are fermented in stainless steel tanks and are 100% unwooded. This helps promote a refreshing, fruit-driven palate.

Tasting notes

- Colour:** A pale, straw coloured wine with a subtle green tinge.
Nose: A refreshing nose of tropical fruit, granadilla, guava, crisp Granny Smith apples and stewed pears.
Palate: An exciting mélange of tropical fruits, which include kiwi, passion fruit and papaya. The wine has a crisp, structured pallet with supreme balance and a long tantalizing finish.
Pairing: Enjoy this delicious wine socially at a summer barbeque or with a wide range of white meat dishes, creamy pastas, fresh fish and Mediterranean salads.

Technical

Analysis

pH	3.45
Total Acidity	6.2 g/l
Residual Sugar	2.4 g/l
Alcohol	13.5 %

Bottle Specifications

Volume	750ml
Total Mass	1.2kg
Height	300mm
Diameter	81mm

