



## VONDELING PETIT BLANC 2011

VONDELING

*Chenin bl. 70%, Viognier 20%, Chardonnay 10%*

**Vineyards:** Old Chenin Blanc vineyards are planted in well weathered granite derived soils on South facing slopes. They add complexity and structure to the younger and intensely aromatic Viognier and Chardonnay blocks, which are planted in more alluvial soils lower in the valley. The older vineyards have achieved a superior balance over the years and rigorous green harvesting and suckering is implemented in the younger vineyards. This ensures a low crop level of 6-8tons per hectare. All the fruit is picked according to taste at an optimum ripeness, ranging from 21-24°B.

### 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 directly into the press, thereby eliminating pumping of the mash and preventing the extraction of undesirable phenolics or astringency. By not crushing the berries the wines retain superior natural acidity and pH. A low pH is an essential factor in the age ability of a wine. All free run juice and press juice are kept separate from each other and treated differently according to their individual character. The wines are all fermented in small stainless steel tanks and are 100% unwooded. This helps promote a refreshing, fruit-driven palate. After fermentation the wines are matured on the yeast lees for a further 7 months, after which the blend is assembled and allowed to settle for another month before bottling.

### Tasting notes

- Colour:** A pale lime colour.  
**Nose:** An abundant capsicum and flinty freshness is well balanced by an intoxicating floral bouquet of peach blossoms and rose petals.  
**Palate:** Tightly grouped tropical flavours such as fig and pear abound on the palate, while the wine has a long smooth finish.  
**Pairing:** Prawn risotto, lobster, soft cheeses and sunshine

### Technical

Analysis		Bottle Specifications	
pH	3.46	Volume	750ml
Total Acidity	6.0 g/l	Total Mass	1.2kg
Residual Sugar	4.1 g/l	Height	300mm
Alcohol	12.85 %	Diameter	81mm



\* Platter 3 Star