



# FAT BARREL

WINE COMPANY



<b>Wine &amp; Vintage:</b>	<b><u>Bob's Chenin Blanc 2016</u></b>
<b>Origin:</b>	Western Cape (Paarl, Wellington – Bovlei area)
<b>Label:</b>	Bob's
<b>Farm Location:</b>	Wellington, Western Cape, South Africa
<b>Altitude / Distance from sea:</b>	150m above sea level / ± 75km (± 46,60miles)
<b>Soil &amp; Rootstock:</b>	Clovelly, Stony Glenrosa soils & Richter 101-14, R110-R99
<b>Vine age   Trellising   Pruning:</b>	13 – 19 years   5&6 Wire   Traditional
<b>Winemakers :</b>	Bob Lynde & Theunis van Zyl
<b>Grape varieties   analysis:</b>	100% Chenin Blanc Acidity: 7.42 g/l, pH: 3.27, Sugar: 22.5° Balling Yield : 8-10 Tons/Ha
<b>Style of wine :</b>	Dry White
<b>Date Harvested:</b>	February 2016
<b>Date Wine was bottled:</b>	Aug 2016
<b>Vinification :</b>	Grapes de-stemmed & cooled down to 12°C. Skin contact for 4hrs and then the juice was drained and settled overnight. The clean juice was racked to the fermentation tanks. The wine then fermented for 20 days at 14°C until dry.
<b>Wood Maturation:</b>	None
<b>Winemaker`s notes:</b>	Pale golden hay in color, this Chenin Blanc has a nose suggestive of spring flowers with hints of honeysuckle, all supported by balanced clean acids. Floral notes open to a mid palate suggestive of guava and melon flavors. The wine finished off dry, lingering and long.
<b>Wine Analysis:</b>	Alcohol 12.83% : Residual sugar 3.57 g/l : Total Acidity 5,23g/l : pH 3.28
<b>Food pairing:</b>	Complements an array of dishes, including shellfish, grilled salmon and tuna. This wine pairs beautifully with the freshness of grilled vegetables. Also a great match for any cream-based pasta.