



CREDO

FINE WINE FROM SOUTH AFRICA

CREDO CHENIN BLANC 2016

<i>Winemaker:</i>	<i>Bernard Claassen and Abraham de Villiers</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	<i>100% Chenin Blanc</i>
<i>Appellation:</i>	<i>Stellenbosch</i>
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Background

Credo is Latin for "I Believe". This distinctive Chenin Blanc defines our winemakers' belief: To create an elegant, ever graceful and rewarding wine comparable with the world's best.

The vineyards

The vineyards are situated in the Devon Valley region of Stellenbosch. This unique valley with its unique Terroir give rise to full ripe fruit that was handpicked in the third week of February 2016.

The winemaking

The grapes were naturally fermented in a combination of first and second fill French oak barrels. The final wine was kept on the primary lees for 8 months with regular batonage to build pallet weight. The wine was raked from its primary lees after 8 months and returned to the barrels, where it was aged for another 16 months (80% barrels were first fill and 20% were second fill).

After maturation only the best barrels were selected to create our very unique Credo Chenin blanc.

Winemaker's comments

The nose shows fresh peaches and apricots complemented by aromas of floral honeysuckle and freshened by undertones of lime.

The entry to the pallet is full with a creamy texture. The mid pallet is broad and freshened by a limey acidity.

Maturation potential:

Ready to be enjoyed now with a maturation potential of up to 5 years.

Food pairing:

This wine is best suited with exotic spiced dishes or curries.

SUITABILITY FOR VEGETARIANS OR VEGANS

Suitable for vegetarians but not for vegans.

Chemical analysis

<i>Alcohol:</i>	14.62 % by volume
<i>Residual sugar:</i>	4.92 g/l
<i>Total acidity:</i>	6.25 g/l
<i>pH:</i>	3.29

