



CHENIN BLANC

CELLARMASTER'S NOTES:

This medium-bodied Chenin Blanc was created to honour the White Rhino. The wine has aromas of ripe peaches with fragrant floral notes that linger gently on the palate.

STYLE:

CULTIVAR:

TONS PER HECTARE:

AGE OF VINES:

SOILS:

TRELLISING:

IRRIGATION:

HARVESTING:

VINIFICATION:

ANALYSIS:

RHINO RUN ORGANIC WINES

CHENIN BLANC

MATURATION POTENTIAL:

BOTTLE BARCODE:

CASE BARCODE:

- A medium bodied dry white wine
 - 100% Chenin Blanc

11 t/ha

10 years old

Well drained alluvial sandy soil

4-Wire Perold system

Drip irrigation controlled by a computer system through meters and tensiometers

Early morning, hand-picked

Cold fermented. Minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and the soil of the Origin.

Alc: 13.4% R/S: 2.17g/I T/A: 5,32g/I pH: 3.52

2 Years

6002 269 004 069

1600 226 9004 066

AWARDS

5 ½ STARS- 2021 Platter's Wine Guide (awarded in 2020)

