



BOTANICA

WINES

Botanica Chenin Blanc 2012
Production - 320 cases

IN THE VINEYARD

Altitude: 1600ft
Distance from sea: Approximately 25 miles
Rootstock: Unknown
Age of vines: 50 +/- years
Trellising: Bush vine
Irrigation: Dry farmed

THE HARVEST

Picking date: February 4, 2012
Yield: 1 ton per acre

IN THE CELLAR

Fermentation Temp: 55 to 59°F
Yeast: assorted French strains and local strains

The grapes for this wine were harvested at optimum ripeness, hand sorted, crushed and destemmed. The juice was immediately pressed and cold settled for 2 days at 55°F. Half was fermented in stainless steel tanks and half was fermented in 400 litre French barrels. After fermentation the wine was left on the fine lees in stainless steel tanks/wood barrels for 9 months.

Malolactic fermentation: None
Wood aging: 50% in 4th fill barrels 12 months
Alc = 13.76%; TA= 6.0; RS =2.6; pH= 3.33

AGING POTENTIAL

To be enjoyed now, but will mature well for another 5 to 10 years.

BLEND INFORMATION

100% Chenin Blanc

AWARDS – 2014 Edition Platters Guide 5 Star
www.Botanicawines.com