



## SEBEKA 2008 CHENIN BLANC “STEEN”

Our winemaker Andries Blake believes that it is important to honor South Africa’s 350-year winemaking heritage while appealing to today’s wine tastes. Andries believes that Sebeka’s great character and complexity showcases the natural beauty of the South Africa landscape.

Andries Blake’s 2008 Chenin Blanc , also known as “Steen” in South Africa, has intense citrus and tropical fruit aromas and a crisp, refreshing acidity. South African “Steen” is renowned as some of the world’s finest.

### Production / Vinification Methods

The Chenin Blanc grapes used to craft our 2008 “Steen” came from dry-grown bush vines (75%) and the Worcester area (25%), both in the Cape province. The grapes are benefited from the fog created by the cold ocean currents coming north from Antarctica, as well as the vigorous “Cape Doctor” cross winds coming from the Atlantic and Indian oceans. All winemaking operations were aimed at preserving the fresh, delicate fruit fragrance in the grapes. They were picked in the cool of morning, gently de-stemmed prior to membrane-pressing, and given 24 hours of cold-settling to ensure that the bright clean juice was able to ferment at cool (around 60°F) temperatures. Following fermentation, the wines were racked and stored cold to preserve the fresh fruit flavor. The growing season was unusually cool with excellent spring rainfall ensured that grapes were able to ripen fully without dehydrating or suffering from the late summer heat-waves that so frequently affect South African winemaking. Vintage started around two weeks later than usual in early February.

### Analysis

<b>Grape Varieties:</b>	100% Chenin Blanc
<b>Alcohol</b>	13 %
<b>Sugar</b>	0.65 g/100
<b>Total Acid</b>	0.6 g/100ml
<b>pH</b>	3.32

### Tasting Notes

Our Sebeka Chenin Blanc is bright green-gold in color, with fresh lively grapefruit, pineapple and quince aromas. A very fine palate with a full-flavoured middle and fresh cleansing acidity.

### General Notes

Drink chilled either by itself or with shell-fish and light seafood dishes.