



NABYGELEGEN

ESTABLISHED



NABYGELEGEN CHENIN BLANC 2021



CULTIVARS	100% CHENIN BLANC
ORIGIN	WELLINGTON
HARVESTED	FEBRUARY 2021
PRODUCTION	1 150 X 6 BOTTLE CASES
ALCOHOL	13.5%
TA	5.95G/L
PH	3.65
R.S	2.8 G/L
RELEASED	SEPTEMBER 2021

VINIFICATION

HARVESTED AT A LOW TEMPERATURE WITH EXTENSIVE BERRY SELECTION. CHILLED GRAPES PRESSED AND BARREL FERMENTED AT 10/13°C. SINGLE VINEYARD BLOCK WINE REMAINED IN OLD FRENCH OAK BARRELS BEFORE BOTTLING. EXTENSIVE WORK WITH LEES DEVELOPED FURTHER COMPLEXITY AND CONCENTRATION.

WINEMAKER'S COMMENT

GRAPES HAND SELECTED DURING NIGHT HARVEST HAS PRODUCED THIS FULL WINE OF DISTINCTIVE CHARACTER. DRIED FRUIT WITH TONES OF CITRUS INTERWOVEN WITH CREAMY TOASTED BUTTERSCOTCH. THIS RICH FULL WINE WILL GO WITH CHICKEN AND VEAL DISHES AND CREAMY SAUCES. THIS VINTAGE DISPLAYS INTENSE CITRUS AND GRANNY SMITH TONES AND A RICH LEES CHARACTER. THE 70 YEAR OLD VINES CREATE A FRUITY TASTE THAT REALLY STANDS OUT!



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