



# DASCHBOSCH

SOUTH AFRICAN WINE

*Daschbosch was granted in 1754 by Rijk Tulbagh, the governor of the Cape of Good Hope at the time.*

## Skin Contact



### DESCRIPTION

VARIETAL ~ Chenin Blanc & Hanepoot

STYLE ~ This unique wine was made in a typical skin macerated style.

SERVING ~ The wine pairs well with bolder, fuller dishes like Moroccan curries and rich African stews, but will also highlight the 'umami' factor in most modern Asian dishes.

AGEING ~ Ready for immediate enjoyment and for the years to come.

### VINEYARD INFORMATION

- Appellation : Bredekloof South Africa
- Age of vines : 15 years
- Root stock : R110 & Paulsen
- Trellis System : Four wire extended Perold
- Soil Type : Glenrosa Soil ( Weathered Soil )
- Irrigation : Micro irrigation

### HARVEST INFORMATION

- Type : hand- picked (early morning)
- Yield : 15-18 tons
- Date : Middle March
- Sugar : 22.6°B

### VINIFICATION

- Sorting of grapes, de-stemmed and crushed. Fermentation process started with juice still on the grape skins, whereafter the wine was left on the grape skins for a further 6 months. The clear wine was then racked, blended and bottled.

### CHEMICAL ANALYSIS

- Alcohol ~ 13.37%
- Residual Sugar ~ 1.36/l
- Total Acid 6.46~ g/l
- pH ~ 3.22

The Vineyards of

# uniWines

BREDEKLOOF SOUTH AFRICA

