



TIMBILI

Origin	Stellenbosch, South Africa	
Composition	100% Chenin blanc	
Winemaker	Ernst & Ezanne Gouws	
Terroir	Soil type	Malmesbury shale
	Slope	Easterly
	Climate	Moderate summer with low night temperatures, cold winter
	Wind	South Western during night in summer and south eastern during day
Oenology	15 year old vines	
	Hand-harvested in small baskets at optimum fruit ripeness	
	14 days fermentation	
	4 months on primary lees	
Barrel maturation	no barrel maturation	
Yield	10 ton per hectare	
Bottling date	July 2009	
Analysis	pH	3.42
	Alcohol	11.45 Vol %
	Total Acidity	6.3 g/l
	Residual Sugar	2.7 g/l
Cellaring Potential	3 to 5 years	
Serving Temperature	8 - 10 Degrees Celsius	
Allergens	Contains Sulphites	
Winemakers Notes	Flavours of nectarine, grass and fresh apple combined with a solid fruit aftertaste.	
Chef's Notes	Lend itself to a range of seafood dishes or to enjoy on its own.	