



P A S C A L / S C H I L D T

Winery:	FRAM
Wine:	CHENIN BLANC
Vintage:	2014
Appellation:	CITRUSDALE MOUNTAINS
Winemaker/Winegrower:	THINUS KRÜGER
Harvest Notes:	2014 was a really good year for dry land/unirrigated vines. Rain in December and early January helped to ensure enough moisture in the soils to make for a good ripening season.
Cellar Notes:	Whole bunch pressed, directly into older barrels. Natural fermentation, only sulphur added. Racked and one filtration prior to bottling. No fining or stabilisation. At prolonged cold temperatures a harmless sediment will develop. Bottled Feb 2015
Tasting Notes:	Aromas of cold stone fruit, citrus, fresh almonds, all with a touch of lanolin. Elegant balance.
Aging & Drinking Suggestions:	Drink now through 2022
Technical Notes:	
Soil	Granite sands over sub soil clay.
Acidity	5.2
pH	3.33
Residual Sugars	2.2
ABV	13.7
Barrel Maturation	older barrels, 5th and 6ty fill
Production (bottles)	3600