



Chenin Blanc 2023 **Vegan Friendly**

Wine of Origin: Western Cape
Bottling Date: 19 July 2023
Packaging: Cases x 6, 750ml glass bottle

The Vineyard/ Terroir:

This single vineyard Chenin Blanc is rooted in Tukulu soils, which are derived from ancient, decomposed granite. The vineyard is situated in a deep valley with limited sunlight hours, and together with cool valley climate it has a long ripening period which ensures the even ripening of the berries with a naturally crisp acidity

Vinification:

Harvesting was done by hand when grapes reached the desired sugar content. The grapes were whole-bunch pressed and the juice settled over night. Fermentation lasted seventeen days in a stainless-steel tank after which it was kept on the fine lees for four weeks

Wine description:

Colour: Pale straw
Aroma: Tropical fruit with hints of subtle guava, grape fruit and a delicate essence of banana peel
Palate: A lush fullness and a seductive sweetness that is balanced by peaches and grape fruit. The crisp acidity will enhance the freshness and longevity

Analyses:

Alc: 13% ; RS: 4.6 g/ℓ ; TA: 6.00 g/ℓ ; pH: 3.35