



TASTING NOTES

CHENIN BLANC 2021

100% chenin blanc

ALCOHOL: 13.5% **RS:** 3.7 g/l **TA:** 6.1 g/l **pH:** 3.31

AREA OF PRODUCTION: On the slopes of the Simonsberg Mountain between the wine-growing areas of Franschhoek, Stellenbosch and Paarl, Western Cape, South Africa.

SOIL COMPOSITION: Oakleaf type soils of Cape granite origin.

VINIFICATION AND PRODUCTION SYSTEM: Soft pressing, then cold fermentation in stainless steel tanks for three weeks. It was racked off the fermentation lees and kept on the secondary lees for four months before bottling. 10% of the total chenin blanc blend was aged in 4000-litre French oak foudres, Nomblot cement eggs and terracotta clay amphorae.

ORGANOLEPTIC DESCRIPTION: Dry, crisp, medium-bodied white wine.

BOUQUET: Intriguing white peach and ripe pineapple fragrance with underlying lemon curd, which makes this wine hard to resist.

TASTE: Silky smooth entrance reveals many layers of supple fruit handled with care to retain the intrinsic chenin personality at its best. Beautifully balanced with a delicious streak of acidity which brings freshness and focus to the palate, making this ideal for summer drinking.

SERVING TEMPERATURE: Chilled, 11–12°C (51–53°F).

PRESERVATION: Preferably drink within one year of production.

GASTRONOMIC SUGGESTIONS: It will complement seafood dishes, roast chicken with thyme, composite summer salads, seasonal quiches and gravadlax.