

CHENIN BLANC 2024

VINIFICATION

Chenin Blanc has the strongest claim to be South Africa's signature variety. These grapes were sourced from trellised vineyards on clay-loam soil in the **Coastal Region**. The soils are predominantly koffieklip (decomposed granite and iron-rich clay).

The grapes were picked by hand before sunrise to retain the natural flavour of the fruit. The grapes were destemmed and gently crushed. The juice was allowed to settle for 2 days, then racked off the lees and cold fermented in stainless steel tanks. Post fermentation, the wine was left on the fine lees for 8 months before bottling. A youthful, fresh wine from South Africa's signature grape.

TASTING

Radiant, pale straw colour with subtle hints of green. The nose is dominated by intense tropical fruits - ripe pineapple, guava, mango, and pawpaw. As the wine evolves, more complex layers emerge, revealing nuances of white peach, honeysuckle, and sweet melon that speaks to its terroir. Its lively acidity invigorates the palate, harmonizing beautifully with the wine's lush fruit profile. The tropical fruit flavours encountered on the nose persist, with pineapple and mango taking center stage, complemented by crisp green apple and pear. Mid-palate, the wine expands, offering a fleshy texture that is both mouth-filling and creamy. The finish is long and satisfying, with lingering notes of citrus and stone fruits.

ANALYSIS

Alc: 13.66 % | RS: 3.0 g/L | TA: 5.8 g/L | pH: 3.56

- 100% Chenin Blanc
- Wine of Origin Coastal Region

FOOD PAIRING

SESAME SEARED TUNA

THAI CASHEW NUT STIRFRY

HERB CRUSTED SOLE

