

ARABICA

FLAT WHITE CHENIN BLANC 2025

THE VINEYARD

Grapes sourced from vineyards in the Coastal Region where the extreme difference in day and night temperature create the perfect environment for dryland grape growing. This area boasts with some of the oldest vineyards in the country. These trellised vineyards are planted on a south-east facing slope and are dryland farmed. The soils are predominantly koffiekliip (decomposed granite and iron-rich clay)

WINEMAKING

Late picking only commenced in February, all handpicked at 23 degree balling. The bunches were destalked and gently pressed before settling for 48 hours in stainless steel tanks. Thereafter, the juice was transferred to 500L French barrels for fermentation (12% new oak barrels). The wine spent 8 months in the barrel before bottling.

TASTING

This wine shines with a luminous pale straw colour. The nose reveals its oak influence, offering aromas of vanilla and toasted almonds. These delicate oak notes are seamlessly intertwined with ripe fruit aromas of pear, quince, yellow apple, and pineapple, while subtle floral hints and a touch of oak spice add depth and intrigue. On the palate, the wine achieves a perfect balance between the vibrant fruit and the gentle oak. Flavours of juicy pear, crisp apple, and lush peach unfold, enhanced by a creamy texture derived from the oak aging. Mid-palate, nuances of lemon curd and a soft nuttiness bring additional layers of complexity. The oak remains understated, supporting rather than overshadowing the wine's fresh fruit character. The finish is long and refined, showcasing lingering notes of yellow citrus zest and sweet tinned peaches. A bright, refreshing acidity leaves a clean and invigorating impression.

SILKY & SMOOTH

INTENSITY:	WINE OF ORIGIN:
6	COASTAL REGION
	100% CHENIN BLANC

ALC: 12.88%	RS: 2.9 g/l
TA: 6.5 g/l	pH: 3.39

FOOD PAIRING

It complements seafood like seared white fish, lobster, or scallops in creamy sauces, as well as roast chicken or turkey with light gravies or citrus sides. Vegetarian options such as butternut squash risotto or mushroom gratin pair beautifully, while roast pork with apple glaze or honey-glazed ham enhances the wine's fruit-forward notes.

