

COORDINATES



Chenin Blanc

2021

Cultivar:

100% Chenin Blanc

Background:

Handpicked for only the best fruit from bushvines on one of the oldest farms in Stellenbosch, South Africa.

Winemaking:

Whole bunch crushed followed by barrel fermentation with natural yeast. Aged for 5 months in new French oak barrels.

Notes:

A modern style Chenin Blanc that shows elegance and finesse. Rich aromatic nose complimented by lush fruit flavors. Prominent notes of honey and vanilla.

Pairing:

Our 2021 Chenin Blanc will pair well with most fish and poultry, as well as spicy dishes.

Chemical Analysis:

Alcohol: 14.19%

Residual Sugar: 3.14 g/l

Total Acidity: 5.92 g/l

pH: 3.39

