



Chenin Blanc

SIGNATURE Chenin Blanc 2019

The Grapes

Our vineyards are grown using a philosophy of sustainability and minimal intervention and are fertilized with natural compost produced on the farm. Vineyards are meticulously managed to optimize quality. Grapes are selectively hand harvested to ensure only healthy, ripe bunches are used for production.

In The Cellar

Only the best free run juice was used in the production of this fruit driven, unwooded wine. Clarified juice was cold fermented to maximize flavour retention. The wine spent several months on lees before fining and stabilization.

Tasting Note

This is a pale straw-coloured Chenin Blanc. Beautiful viscosity results in a well-rounded and elegant mouthfeel and texture. The acid is well integrated and balanced with the fruit resulting in a palate that shows great length and fullness for an unwooded wine. Primary fruit flavours of white peaches, pears and pineapple dominate the wine, a rare combination of intense aromas, complexity, and length - an excellent example of South African Chenin Blanc.



Serving Suggestion

Ideal with poultry, seafood and soft cheese.

Cultivar Information

100% Chenin Blanc

Analysis

- Residual Sugar 4.5 g/l
- Alcohol 13.6%
- Acidity 6.5 q/l
- pH 3.2

Awards

- Gold in the International Wine Awards for Spain 2019
- Double Gold in the Vitis Vinifera Awards 2019
- Gold In the Ultra Value Wine Challenge 2019/20









