



Chenin Blanc 2021



ORIGIN

Durbanville, South Africa

VITICULTURE

The vines are planted in a vertical shoot positioning (VSP) trellis system. Leaves are removed during the ripening stages to prevent the fruit rotting. Sun kissed bunches add complexity to the wine. Vines are planted on a combination of Malmesbury shale and deeper clay soils with good water holding capacity which ensures even growth during dry periods.

ANALYSIS

Ph: 3.44

Alc:13.80%

TA: 6.4g/l

RS: 2.1g/l

TASTING NOTES

Note vibrant aromas of guava, citrus and Granny Smith apples on the nose while the palate displays delicious gooseberry flavours, textured by minerality, with a crisp and refreshingly clean finish.

FOOD PAIRING

The fresh and delicate nuances of wet stone and zesty citrus pair beautifully with seasonal salads, giving the sense of a year-round summer. A crispy, crumbed chicken salad would be a firm favourite, but grilled line fish with a squeeze of lime or a creamy sweet corn risotto would also pair well.