



CLASSIC

CHENIN BLANC 2017

VARIETY

100% Chenin Blanc

WINE STYLE

A medium to full-bodied wine made in a fresh and fruity New-world style.

VINIFICATION

Grapes came from Perdeberg in the Agter-Paarl region. Harvested at optimum ripeness, whole-bunch pressed, settled and fermented at 14 °C, with extended lees contact.

NOSE

Upfront tropical aromas of ripe guava and grapefruit, supported by flavours of Golden Delicious apples.

PALATE

A lively combination of ripe summer fruit and subtle fynbos undertones, sustained by a firm acidity and a dry, lingering finish.

FOOD

The interesting combination of herbal and tropical aromas, underlined by a bold acidity, makes this wine a versatile companion. Perfectly paired with fresh seafood dishes, South East Asian cuisine and cheese-boards that contain goat's cheese.

Alcohol	13,0% Vol
Total acid	6,3 g/l
рН	3,42
Residual sugar	1,0 g/l