

LOOKOUT



CHENIN BLANC CHARDONNAY 2018

VARIETIES

99% Chenin Blanc, 1% Chardonnay

VINIFICATION

Grapes originate from the Agter-Paarl and Wellington areas, well-known for producing exceptional Chenin Blanc. The wine was fermented at 14 °C. Three months lees contact resulted in a light, fruity wine with added depth.

NOSE

Soft and playful aromas of tropical fruit are well supported by an elegant white pear and pineapple bouquet.

PALATE

Tropical fruit flavours follow through on the palate in soft layers of pineapple and passion-fruit. The finish is crisp and zesty.

OCCASION

Tastes like tropical fruit, pineapple, lime and summer. Enjoy with family and friends during laid-back lunches anytime, anywhere!

Alcohol	10,5% Vol
Total acid	5,68 g/l
pH	3,47
Residual sugar	4,5 g/l