

VIXEN



CHENIN BLANC

2024 VINTAGE

Swartland, South Africa's bold, sun-kissed wine region crafting wines of character from old bushvines and rugged terroir.

IN THE VINEYARD

The bush vines of the Paardeberg-Swartland region have a mysterious, captivating character much like the elusive foxes that live in the shadow of the mountain. Grown in the depths of decomposed granite soil, these resilient vines endure a tough climate, channeling their struggle into the complex, layered fruit they produce. Grapes are hand-picked in small crates to retain optimal quality.

WINEMAKING

Careful sorting of grape bunches is done at the cellar to ensure that only the most pristine fruit is vinified for this premium wine. Fermentation takes place at 16 degrees Celsius (60.8°F) for 23 days in concrete tanks and barrels (10% new oak). Further gentle barrel maturation for 12 months adds complexity and broadens the rich mouthfeel.

TASTING NOTES & PAIRING

Fragrant aromas of baking spice, white stone fruit and pear define the flavour profile of this elegant Chenin Blanc. This versatile wine can be enjoyed without food or with a great variety of dishes. Enjoy with sushi, grilled fish, seafood, salads, grilled chicken, pasta, or curries.

ANALYSIS

RS: 3.5 g/l ; Alc: 13.5% ; TA: 5.4 g/l ; pH: 3.6 g/l

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