



# CHENIN BLANC

## *Wine of Origin*

WESTERN CAPE



### *Tasting notes*

**CHENIN BLANC** is the quintessential South African grape varietal, and this wooded, dry wine has a complex nose combined with ripe melon fruit, caramel and oaky vanilla aromas. It has a rich palate with a creamy butterscotch character and oak flavours, adding a roasted aftertaste. A fresh and lingering wine experience!

### *Winemaker's comments*

Grapes were selected from the Paarl & Malmesbury area and harvested at 24 °C. 30 % of the blend were fermented and aged in French oak for 3 months and 70 % underwent normal tank fermentation.

### *Food pairings*

Enjoy with fish of any kind, as well as with grilled chicken, cheese soufflé, seafood pasta and lightly spiced dishes.

#### ORIGIN

Western Cape

**Climate:** Mediterranean climate with moderate summers and cold, wet winters. Rainfall of approximately 600–800 mm annually.

**Soil:** Table Mountain sandstone, granite, Malmesbury shale.

#### TECHNICAL INFORMATION

**Vintage:** 2007

**Alcohol vol:** 14,2 % vol

**pH:** 3,40

**Total acidity:** 5,59 g/l

**Sugar:** 3,52 g/l