



Chenin Blanc 2020

The Chenin Blanc is rooted in the Robertson Valley. Vines are grown in deep cool alluvial soil that is rich in lime and receives an annual rainfall of only 280 mm per year. Vines are planted on the riverbanks with a row direction from northwest to southeast to utilize the prevailing sea breeze to cool down the fruit, extending the ripening period to build up concentrated flavours in the grapes. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 13°C.

TASTING NOTES

An appealing light straw colour. Light with ripe, rounded fruit. Fresh floral nose and an exciting acid balance.

Alc 13.12% RS (g/l) 6.7 TA (g/l) 5.64 Ph 3.49

Oak Maturation nil
Cellaring Potential 2 Years
ServingTemperature 8-10 °C

Enjoy now with seafood, smoked salmon, roast chicken and pork.



WINE OF ORIGIN WESTERN CAPE