



Alcohol
13%

Residual Sugar
3.1 g/l

Total Acidity
6.0 g/l

pH
3.44



CULTIVAR

Chenin Blanc

WINE MAKER

Eric Saayman

WINE OF ORIGIN

Swartland

VITICULTURIST

Tharien Hansen

Cellar Treatment

Only free run juice was used. After settling and acid adjustment, it was inoculated with selected yeast. Fermentation was colder than usual to capture upfront fruit flavours. Two specially selected tanks were blended and bottled early to enjoy as fresh as possible.

Tasting notes

Packed with upfront tropical fruit, the nose charms with an abundance of guava and gooseberries. These fruit flavours follow through on the pallet, balanced by a crisp acidity to ensure a fresh and fruity style of wine.

Serve

At any occasion or simply a glass on its own with good friends, and also with seafood and poultry.

VINEYARD

No irrigation bush vines “bosstok” & supplementary irrigated trellised vines.

PRODUCTION

Ave. 8-15 tons per hectare.

HARVEST DETAIL

Early in February at 23 Balling.