



AFRICAN PASSION

CHENIN BLANC 2017

WINE OF ORIGIN

Western Cape

VINTAGE CONDITIONS

Regular, small rains in spring and cool to moderate temperatures provided for timeous vine development. Bud break and spring growth were even, assisted by early leaf breaks and green bunch harvesting. Moderate conditions sped development and ensured outstanding vine health. An early harvest sparked by December to January warmth, drought and lighter yields, ran until March. The result: wine of fabulous quality.

WINE DESCRIPTION

This lively and fresh Chenin blanc shows prominent aromas of guava, green apple and tropical fruit with underlying hints of litchi and pomegranate. On the palate, the wine is juicy, round and flavourful with a viscous and lingering finish.

MATURATION

None

SERVING SUGGESTION

Enjoy this wine on its own or with a variety of salads, white meat dishes and fresh seafood. It is best served chilled.

CELLARING POTENTIAL

Enjoy now or cellar for 18 months from vintage.

WINE ANALYSIS

Alcohol: 12.76 % v/v

pH: 3.50

Total acidity: 5.93 g/l

Residual sugar: 6.0 g/l

