

Balance Bubbly Lusciously Fruity



Appellation: Western Cape
South Africa

Varieties: 67% Chenin Blanc
23% Muscat
10% Sauvignon Blanc

Harvest Date: February - March

Analysis: Alc: 9.5%; RS: 45.0 ; pH: 3.3; TA: 6.2

Vinification: Cold skin maceration was carried out for twenty four hours, the free run juice was then fermented in stainless steel tanks for three weeks. The wine was left on the fine lees to add complexity.

Tasting notes: Very pale straw coloured semi sweet wine with deliciously vibrant aromatics that infuse billowing aromas of rose petal and ripe fruit.

Food pairing: Combines beautifully with fresh light flavours. Asian inspired cuisine is ideal.