



CHENIN BLANC | 2018

Our Chenin Blanc was made from 100% Bot River fruit, capturing the full flavour and potential that our terroir has to offer. It is a delicious example of cooler climate Chenin Blanc fermented in concrete and stainless steel tanks. Dry, fresh and delicious!

RATINGS & REVIEWS | Since our first vintage in 1996 we have committed to making a style of Chenin that captures the purity of the grape. Previous vintages have been regular 4 star wines in Platter and the 2015 won a gold medal in the Gold Awards.

FOOD PAIRING | Great with seafood, especially shellfish and spicy Thai and Indian curries.

PACKAGING | 6 x 750 ml in screw cap

BARCODE bottle 6009077000139 box 16009077000136

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River Walker Bay	69000 bottles	Chenin Blanc	Ranging between 3 and 43 yrs	6 – 8 tons / ha	19.5° - 23.5° Balling	12.44%	6.1g/L	4.3g/L	3.31



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | The 2018 vintage has eclipsed the 2017 in dryness with only 331mm of rain over the season. Despite this the quality of the fruit was amazing. Tiny berries, high natural acid levels and great fruit purity. No rot! Very expressive wine with a lovely balanced palate.

VINIFICATION | Early picking to preserve freshness, and balance in the wine. A very slow and cool fermentation separately with different yeast strains for more complexity and then blended after fermentation.

MATURATION | Average of 6 months on gross lees in tank.

AGEING POTENTIAL | 3 - 5 years.