

DISCOVER CHENIN BLANC/SAUVIGNON BLANC 2020
70% Chenin Blanc / 30% Sauvignon Blanc

WINEMAKER:

Anton Swarts – Cape Wine Master

ORIGIN:

Breedekloof and Coastal regions – Western Cape

TERROIR / SOIL:

A combination of alluvial, well-drained and aerated soils as well as decomposed granite soils from mountain foothills.

VINEYARD AND CLIMATE CONDITIONS:

Temperature: winter $\pm 10^{\circ}\text{C}$; summer $\pm 26^{\circ}\text{C}$

Annual rainfall: 40mm - 200mm

Proximity to ocean: $\leq 120\text{km}$

Trellised and bush vines between 15- and 21-years-old received supplementary drip irrigation and produced 10 – 14 tonnes per hectare.

WINEMAKING:

The grapes were machine- and hand-harvested in the coolness of the morning in February and March. At the cellar, the cool grapes were destemmed, slightly crushed and lightly pressed.

A small portion of the slightly pressed juice was blended with the free-run juice and left to settle overnight. The following morning the clear settled juice of the individual block selections (some kept separate and some blended) were racked from their lees and inoculated with a selected yeast strain. Fermentation was temperature-controlled in stainless steel tanks. Only the best tanks were selected for the final blend. Maturation occurred on the fine lees at least two months prior to bottling, to give extra body, elegance, flavour and freshness to the wine. The wine is unwooded and blended at a ratio of 70% Chenin Blanc and 30% Sauvignon Blanc to maintain a consistent style.

ANALYSIS:

Alc:	12.61 % vol	TA:	5.6 g/L
RS:	2.3 g/L	pH:	3.33

APPEARANCE:

Pale straw with a green hue

TASTING NOTE:

A fruit-driven wine, dry in style with intriguing aromas of guava, tropical fruit, subtle hints of gooseberry and passionfruit on the nose. These aromas follow through onto the palate, that is well-structured, fresh, approachable and crisp with a lingering aftertaste.

SERVE WITH:

Enjoy now chilled with sushi or serve with fresh tomato, feta, capers and pasta topped with pecorino cheese.

