



VERSUS WHITE 2016

Winemaker: Abraham de Villiers
Cultivar: Chenin blanc 60 % / Colombar 40 %
Appellation: Western Cape
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Background

The vineyards

Combinations of trellised and bush vines were used from a selection of regions in the Western Cape. The weather during the ripening season was sunny and dry while the Atlantic Ocean had a cooling effect. The difference in region, age, soil and harvest date for the grapes produces a fruity yet complex wine.

The winemaking

Cool fermented in stainless steel tanks to retain freshness. Kept on a fine lease for four months to build body and mouth feel.

Winemaker's comments

This is a fresh and fruity wine that bursts with a vibrant floral bouquet and intense fruit flavours. It has a well-balanced acidity that leads into a zesty, long-lasting aftertaste.

Maturation potential:

Ready to be enjoyed now or within one year.

Food pairing

Whether you prefer spicy or 'oh so good' summer salads and fresh fruit, this wine pairs perfectly with all of them.

SUITABILITY FOR VEGETARIANS OR VEGANS

None

Chemical analysis

Alcohol: 12.5 % by volume
Residual sugar: 3.5 g/l
Total acidity: 5.95 g/l
pH: 3.56

