



## VERSUS NATURAL SWEET WHITE

*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 crisp and fruity white wine blend with great tropical flavours. It has refreshing taste that's perfect for any occasion.

#### **Maturation potential:**

Ready to be enjoyed now.

#### **Food pairing**

Whether you prefer chicken, fish or just a light salad, this wine pairs perfectly with all of them. Best served chilled.

#### **SUITABILITY FOR VEGETARIANS OR VEGANS**

None

#### **Chemical analysis**

*Alcohol:* 8.5 % by volume  
*Residual sugar:* 65 – 70 g/l  
*Total acidity:* 6.1 g/l  
*pH:* 3.54

