



LION'S HILL
WINE COLLECTION



SWARTLAND WINERY

LION'S HILL Chenin Blanc



CONDITIONS

Temperate climate with limited irrigation, mainly dry land, bush vines.

FERMENTATION TIME, TEMPERATURE & METHOD

Harvested at optimum ripeness at 23°B, then destemmed, crushed and cooled. The free run juices are fermented at 14°C. Different tanks are blended to obtain the optimum bouquet and palate.

POST BLENDING TREATMENT

Filtered and stored in stainless steel tanks till bottling.

WINEMAKER'S COMMENT

Colour

Light straw colour, with a light green tint.

Bouquet

Enticing fruit salad flavours, especially guava.

Palate

Upfront fresh tropical fruity flavours, on the nose and palate. This fruity wine has a lovely crisp finish.

Cellaring

Drink now and serve chilled.

Food Pairing

This wine goes well with white meat dishes and vegetarian dishes.

Notes:

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