

STONEDANCE

CHENIN BLANC

VINTAGE 2015

The natural environment, in particular, soil, topography and climate, influence the flavour and quality of grapes. It is this sense of place that imparts a wine with its characteristic taste and flavour. Our winemaking team continually strive to increase this expression of place during growing and winemaking - in order to craft characterful wines – a process we describe as 'dancing with stones'.

IN THE VINEYARD

Grapes are sourced from Fairtrade certified vineyards predominately in the Swartland region. These are trellised vineyards and grow on koffieklop and oakleaf soils. The vineyards are meticulously farmed and yields are managed down to below 6 tons per hectare.

WINEMAKING

Grapes were handpicked middle to end February very early in the morning allowing the fruit to retain their natural flavor. Only the free run juice was used, allowed to settle and inoculated with selected yeast strain, fermenting under controlled conditions at 12°C.

WINE INFORMATION

Production area: Swartland
Cultivar : 100% Chenin

TECHNICAL INFORMATION

Alcohol: 13.0 vol %
pH: 3.38
Total Acid: 6.32 g/l
RS: 2.00 g/l

TASTING NOTE

Distinctive fresh tropical aromas of pineapple, peach and lime with a refreshing clean crisp acidity and a long, mouth-watering finish.

FOOD PAIRING

Enjoy as an aperitif, with seafood especially seared tuna, salads, oysters or spicy Asian dishes.

Serve between 10 - 12 °C for best results.
Can cellar for 1 – 2 years.



— MAN'S INTERACTION WITH TERRIOR —