



STELLENBOSCH
VINEYARDS

BUSHVINE CHENIN BLANC



GRAPE VARIETALS

100% Chenin Blanc



VINEYARDS & HARVEST

Fruit sourced from the Helderberg region within Stellenbosch. Handpicked and only the best fruit selected in the vineyards.



WINEMAKING

After crushing, half was fermentation in barrel and kept on the fermentation lees for six months and the other half was fermented in stainless steel tanks with natural yeast. For the final blend, a selection of barrels was blended with the unoaked component to ensure the complexity and balance of the final wine.



TASTING NOTES

This Bushvine Chenin Blanc has an elegant, golden tawny appearance and a rich and aromatic nose that is complimented by lush juicy fruit. The palate is velvety and rich showcasing prominent notes of honey and spicy undertones of vanilla.



FOOD PAIRING

This wine will pair well with most fish or poultry dishes and is an ideal match for spicy curries.

WINE POTENTIAL

The wine is ready to drink now but will mature further for 5 years.



WINE OF ORIGIN

Stellenbosch,
South Africa



WINE ANALYSIS

Alcohol: 13.5%
Total Acidity: 6.0 g/L
Residual Sugar: 4.2 g/L
pH: 3.36

