



# CHENIN BLANC

2025

## TASTING NOTES

Packed with tropical fruit aromas, and crisp and zesty wine. Well balanced palate with a lingering finish.

## ANALYSIS

Alc: 12.5 vol%      pH: 3.63  
RS: 1.62 g/l      TA: 6.29 g/l

## VINEYARD

Carefully selected blocks from Koekenaap and Cape West Coast contributed to the final blend. The vines used for the wine are 14 to 17 years old, respectively. The soil is predominantly limestone. The vineyards are planted in a Northwest–Southeast row direction.

## HARVEST & CELLAR TREATMENT

Best enjoyed now or within 2 years after vintage. Pairs well with a variety of dishes. Roast Chicken, Seafood (grilled prawns or oysters), Vegetable dishes (asparagus or artichokes) and Thai dishes.

## SERVING

This fresh, yet complex style, with riper layers, matches well with roasted chicken, sweet and sour pork, prawn risotto or smoked salmon dishes.

|                                 |                                        |                                            |                                                   |
|---------------------------------|----------------------------------------|--------------------------------------------|---------------------------------------------------|
| <b>Format</b><br>750ml          | <b>Closure</b><br>Plain Screwcap       | <b>Outercase Barcode</b><br>26009631320776 | <b>Configuration on Pallet</b><br>140 × 6 × 750ml |
| <b>Bottle Number</b><br>BN 1441 | <b>Bottle Barcode</b><br>6009631320604 | <b>Case Weight</b><br>4kg per 6 × 750ml    | <b>Case Dimension</b><br>255mm × 151mm × 309mm    |