



LUTZVILLE

VINEYARDS

CHENIN BLANC 2024



Tasting Notes

This is an elegant wine filled with intricate flavours of white peach, lime and green apple backed by undertones of guava. Well balanced with good length and fruit flavours that carry through on the palate.

Analysis

Alc: 13.64 vol%

RS: 5.7 g/l

pH: 3.64

TA: 5.7 g/l

Vineyard

Through historic Khoi Sun Nomadic tribes, followed by a French Explorer and Lutzville producers, the fertile banks were planted with Chenin blanc vineyards. Selected vineyards were chosen from so many, to produce wines for different style identities. The vineyards planted in deep alluvial soil are influenced by misty sea breezes and delivers fruit with minerality. The other vineyards planted in Karoo-type red sand and lime soil produce fruit with tropical aromas. Harvested separately from the different sites, a unique expression from the greater different vineyard sites of the Lutzville valley is obtained.

Harvest & Cellar Treatment

The grapes, picked from two different site identities, involves different winemaking practices in the cellar. For the first picking we do extended skin contact before cold fermentation. This is to achieve the most varietal fruit flavours and protect the freshness from the Lutzville sea-influenced grapes. The later pickings from stronger Karoo-type soil deliver tropical fruit with more glycerol and creamy texture layers. The winemaking team carefully identify the percentage to be blended from each terroir giving our wine a perfect balance of different fruit expressions.

Serving

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