



CHATEAU DEL REI

SPARKLING WINE

CHATEAU DEL REI WHITE PERLÉ



Tasting Notes

This sparkling white wine is low in alcohol and made from Chenin Blanc grapes with aromas of citrus and lime with some nutty tones. Well balanced with a creamy texture and lively finish.

Analysis

Alc: 9.0 vol% **RS:** 8.0 g/l **pH:** 3.35 **TA:** 7.10 g/l

Vineyard

The grapes for this wine are from selected vineyards planted in alluvial and Karoo soils on the banks of the Olifants River with the cooler sites near Koekenaap and the warmer sites further inland near Lutzville. The climate is ideal for the creation of fruit driven wines with freshness and elegance.

Harvest & Cellar Treatment

The grapes were harvested and fermented separately. Only the first purist low tannin free run juice will be used. After fermentation the different components are combined, to create a perfect blend. Alleviated by the zesty bubble, the CO2 levels are raised to achieve a perfect balance of sugar, fruit and a fresh lingering acidity.

Serving

Serve chilled and enjoy with soft cheese, pastas with creamy sauces, seafood, chicken, pork and turkey dishes.

INSTANT CELEBRATION