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VINEYARD SELECTION

ZINFANDEL BLANC DE NOIR 2018

COUNTRY OF ORIGIN - SOUTH AFRICA | WINE OF ORIGIN - COASTAL REGION



CULTIVAR

Zinfandel: 100%

Fruit from Stellenbosch and Wellington

PREPARATION OF WINE

The grapes were handpicked and transported to the cellar for processing. Whole bunch pressing of the grapes ensured good yields of premium quality juice. The juice was left to settle for 48 hours and racked to stainless steel tanks for fermentation. Alcoholic fermentation was complete after 2-3 weeks. Extended lees contact of 3 months and regular stirring of the lees after fermentation, ensures that the wine has a lush palate texture.

CHARACTER

Blush peach & lemon-lavender notes combine with hints of orange blossom and cookies-&-cream to create an interesting yet fresh nose. A plush, rich mineral texture on the palate is complimented by fresh zesty acidity and ends in a lingering aromatic finish.

FOOD PAIRING

The wine pairs well with all seafood and rich poultry dishes. It is also the perfect accompaniment to summer picnics.

ANALYSIS

Alcohol Volume: 13.29%
Residual Sugar g/l: 1.90
Total Acidity g/l: 3.42
pH: 6.20

