



BUSH VINES RANGE CHENIN BLANC 2018

Bold and rich flavours are the trademark of our extreme growing conditions, where the self-irrigating bush vines are the perfect partner for this type of region and allows us to over deliver on quality.

This serves as an affordable introduction to the culture of our wine.

**VINTAGE:**

2018

VARIETALS:

100% Chenin Blanc

ORIGIN:

Western Cape

PLANTED:

1984

TRELLISING:

Bush Vines

IRRIGATION:

Dryland

SOIL:

Decomposed Granite & Oak Leaf

HARVEST DATE:

Beginning February 2018

YIELD:

6 ton/ha

SUGAR AT HARVEST:

21.9°B

VINIFICATION:

Full ripe.

Direct in press.

Separate free run and press.

Ferment dry @ 12°C.

On lease for 8 weeks.

Stabilize and bottle.

Focus on full style.

Typical old vines.

TASTING NOTES:

The Bush Vines Chenin Blanc has a medium, creamy body.

The crisp acidity bursts into a celebration of tropical flavours like peach, pineapple, passion fruit and citrus.

FOOD PAIRING:

Enjoy with fresh seafood or grilled white fish served with vegetables and flavoured rice or just pack a bottle next time you go for a picnic in the countryside.

ALC: 13.41% RS: 1.90g/l PH: 3.89 TA: 5.10g/l