

CAPE SPRING

CHENIN BLANC



Grape varieties: This wine was exclusively elaborated with Chenin Blanc, native grape variety of Western France.

Origin: Regions close to the Cap - SOUTH AFRICA (representing a wine surface of 100000 ha).

Vinification: Grapes harvested generally at night (cold temperature) in perfect maturity. Juice extracted by pressing, staining and fermentation with very low temperatures for three weeks. Wine quickly clarified and kept at low temperature.

Soil: Deep soils, of plains and especially constituted of alluvial deposit of silt and clay. These soils accumulate a lot of water during dryness.

Sensory characteristic:

- **Color:** Clear, very pale yellow with green reflections.

- **Nose:** Notes of pineapple, with flowers, white pear.

- **Palate:** Round, easy to drink, beautiful wine balance, aromas of white pear.

Recommendations: May be served with fish, white meats, cheese or as an aperitif.

Serving condition in F°: 46 - 50

Alcohol content: 12

Cellar potential: 1 - 2 years

