



body Light

tasting notes

A fruit forward wine with intriguing notes of melon, fruit salad, peaches, white pear and guava on your nose that follow through on your mid palate. Well structured mid palate with a fresh citrus lingering aftertaste covered by pineapple and lemony undertones.

blend information

71% Chenin Blanc, 29% Sauvignon Blanc

food suggestions

Enjoy with light fruit salad or sushi!

in the vineyard

Terroir: Decomposed granite in the area surrounding Darling Hills. Hot summers moderated by

the cool Atlantic.

Vineyard type: Bush Vine, no irrigation

about the harvest

Yield: 2-4 t/ha

Balling at Harvest: 22°B

in the cellar

Crush and destalk, 12 days fermentation at 14°C

