



STELLENBOSCH HILLS

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Tasting Notes

A medium-bodied and well-balanced wine with a refreshing fruit profile and crisp acidity. An abundance of passion & stone fruit flavours in particular melon, green apples and litchi with a hint of lemon zest on the nose.

Serve chilled.

Serve with: A very versatile wine, enjoy with spicy prawns, grilled fish, chicken-a-la-king and pasta.

The Harvest

The grapes all come from the Lynedoch area, and were hand harvested at optimum ripeness to preserve the tropical fruit flavours in the wine.

In the Cellar

No skin contact took place, only free run juice was used for the making of this wine, and the wine was cold fermented.

Ageing potential

Enjoy now or within two years from vintage

Blend information

100% Chenin Blanc

Technical analysis

Alcohol	-	13.79% Vol
pH	-	3.45
Residual sugar	-	2.9 g/l
Acidity	-	6 g/l
Wine of origin	-	Stellenbosch

