



silverleaf



2019 CHENIN BLANC

CULTIVATED

Our estate grown Chenin Blanc is machine harvested in the cool of the night using the selective harvester. We follow strict organic principles on the vineyard no artificial chemical pesticides or fertilisers are used and we believe this allows our wines to taste better.

CRAFTED

The fruit is delivered to the winery in picking bins. Each bin is examined and then fed into the crusher. A yeast is added and the Chenin blanc ferments in the tank. After fermentation the wine is immediately prepared for bottling. Small levels of sulphur and minimal fining agents are added prior to bottling.

CHERISHED

COLOUR Light straw and bright.

AROMA Distinctive and prominent bouquet of green apples and tropical fruits - pineapple, passionfruit, kiwifruit.

FLAVOUR The palate is a flavoursome mix of tropical fruitiness with crisp acidity that blends and balances nicely with an overall rich and powerful fruity mouthfeel. It is an uncomplicated tasty wine. Serve chilled in partnership with summer salad dishes.

ANALYSIS | Alc 12.4% | pH 3.52 | TA 6.5g/l | RS 13.2g/l

