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The natural environment, in particular, soil, topography and climate, influence the flavour and quality of grapes. It is this sense of place that imparts a wine with its characteristic taste and flavour. Our winemaking team continually strives to increase this expression of place during growing and winemaking - in order to craft characterful wines – a process we describe as 'dancing with stones'.

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### IN THE VINEYARD

Grapes are sourced from Fairtrade certified vineyards in the Swartland region from 13-22 year old, trellised vineyards.

### WINEMAKING

Grapes were machine harvest very early in the morning allowing the fruit to retain their flavour. Only the free run juice was used, allowed to settle and inoculated with selected yeast strain, fermenting under controlled conditions at 14°C.

### WINE INFORMATION

Production area: Swartland  
Cultivar:           Chenin Blanc 85%  
                          Viognier 10%  
                          Chardonnay 5%

### TECHNICAL INFORMATION

Alcohol:           12.57 vol %  
pH:                3.50  
Total Acid:       5.2 g/l  
RS:                2.8 g/l

### TASTING NOTE

Generous fruit on the nose, hints of green apple and peach, is followed with some citrus on the palate and a floral lift on the lingering finish. Good balance of acidity. Chalky

### FOOD PAIRING

Enjoy with crayfish, grilled calamari, mushroom risotto, butterchicken and matured cheeses like cheddar and gruyere.

Serve between 10 - 12°C for best results.  
Can cellar for 1 – 2 years.

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