



AVAILABLE JANUARY 2018

Permeating the white wine world. CHARDONNAY is refreshing to layer with lesser known varietals like CHENIN BLANC, South Africa's signature white. Grapes from the Rawsonville region, a small picturesque wine growing and farming community on the eastern flanks of the Du Toitskolo Mountains in the Western Cape province, make up this blend. The Mediterranean climate brings cool rainy winters and warm dry summers to the vineyards creating a fruit driven white wine with a high but pleasant natural acidity. The thin-skinned grapes soak in rays of sunshine to ripen and are carefully picked at just the right time to leave a crise and bright high.

Carrying distinct cultivar characteristics, tropical fruit aromas marry with baked apple citurs zest and juicy peach. On the palate, the buttery complexity of CHARDONNAY is complemented by CHENIN BLANC'S tart acidity to make a beautifully balanced wine. Delicious to sign on its own or to enjoy with food, this is a crowd-pleasing and unique addition to any cellar. Enjoy with a variety of seafood dishes like grilled shellfish or salmon fish cakes, if feeling decadent, try chicken poached in a butter sauce, as the wine's bright acidity and fruity character will complement the richness of the sauce wonderfully.

SWEETNESS: Dry

BODY: Light-Medium

OAK: Light-Medium

ALCOHOL: 13%*

*Alcohol level based on following Winexpert winemaking instructions



CHARDONNAY

CHENIN BLANC