



ABBOTSDALE CHENIN BLANC 2022

VINEYARDS:

Low yielding dry land bush vines from sandy decomposed granite soils are selected by Bryan MacRobert to make this wine. The grapes are hand harvested in the early hours of the morning and transported in 16 kg crates to the cellar for the winemaking process.

VARIETY:

Chenin Blanc 100%

WINEMAKING:

The winemaking method is chosen to best express the Swartland terroir. The grapes are lightly pressed to extract only the best juice that is then racked and fermented with the natural yeasts from the vineyard. The wine is then aged on its gross lees in big old barrels.

PRODUCTION: 2,000 Bottles

TASTING NOTES:

The wine has a lemon green colour. On the nose we have primary fruit aromas of apple, pear, peach and orange rind. The palate is medium-dry with a complex layered mouthfeel. Good body, fruit and acidity. Alcohol is medium to light, acidity medium.

Alc.	13.25%
RS	2.5 g/L
pH	3.6
TA	5.0 g/L
