



Stonecross Chenin Blanc 2018

Tasting notes:

Light pale straw in colour. A combination of yellow apple, lemon, quince, pineapple and nectarine aromas intrigue on the nose. An abundance of fresh crisp apple, flesh nectarine flavours with zesty lime acidity.

Food Pairing:

Salads & seafood

Blend:

98% Chenin Blanc, 2% Sémillon

Vinification:

Grapes from 3 different blocks on the farm were specially selected for this fruit driven Chenin Blanc. Different winemaking techniques were used to add maximum complexity. Specific yeast strains were used to enhance the natural fruit aromas of Chenin Blanc. The components were fermented and aged separately before blending occurred. We added 2% Semillon to give this wine extra citrus complexity.

Area of origin:

Western Cape

Analysis:

Alc.: 13.38%

RS: 3.7 g/l

Maturation:

1 - 3 years