

Stonecross Chenin Blanc 2020

Awards & Accolades:

Best Value – Gilbert & Gaillard International Challenge

Tasting notes:

Light lemon yellow colour. A combination of granny smith apple, quince, melon, pineapple and nectarine aromas intrigue on the nose. An abundance of fresh crisp green apple, nectarine and pineapple flavours with a zesty lime acidity finish.

Food Pairing:

Salads & seafood

Blend:

96% Chenin Blanc, 4% 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 in stainless steel tanks at 12-14°C for 21 days to ensure maximum fruity aromas. After 2 months the components were blended and kept on the fine lees until bottling. We added 4% Semillon to give this wine extra citrus complexity.

Area of origin:

Western Cape

Analysis:

Alc.: 13.48%

RS: 3 g/l

Maturation:

1 - 3 years

