PAARL HEIGHTS

CHENIN BLANC

What
A great example of Paarl Chenin Blanc, with depth and concentration.

Where
Sourced from old-bush vines surrounding Paarl Rock.

Winemaking magic
Vines are mostly old bush vines (average age between 20-30 years), planted at a density of approximately 3700/ha. Soils are deep, red Paardeberg soil. No irrigation is used in the vineyards and very little crop control is needed due to the age of the vines naturally restricting yield. To capture the true sense of place and terroir, we've made this wine a 100% unoaked Chenin Blanc. Fermenting only in stainless steel ensures the freshness, character and liveliness of the wine is maintained. To tame some of this energy and add more complexity and depth to the final wine, it was kept it on its fine lees for a few months. This also adds to the lush mouthfeel and keeps the wine fresher for longer.

Wet your whistle
A clean and fresh Chenin with broad appeal displaying zippy citrus aromas, lightly honeyed with vibrant fruit on the palate, which is well-balanced by crisp acidity. Extended lees contact gives this great value wine some real weight and character. The lightly honeyed notes and fruit forward profile makes this a perfect pairing with grilled fish, or a crunchy chicken salad.