

CAPE PASTORAL

organic

CHENIN BLANC CHARDONNAY 2022

WINE OF ORIGIN

Western Cape

WINEMAKING PROCESS

Meticulous sorting of the grapes is done with the use of a berry sorting machine upon arrival at the cellar to ensure only the finest grapes are vinified. Natural yeasts are used for fermentation, and the wine spends considerable time on its lees to create a creamy, textured mouthfeel.



WINEMAKER'S TASTING NOTES

This pale straw-coloured wine with its youthful green tinge shows bright stone fruit and a hint of lime zest on the nose. The flavours of peach, pear and citrus become more defined on the palate, revealing a rich mouthfeel and fresh, chalky minerality on the lingering finish.

SERVING SUGGESTION

Enjoy well chilled with mildly spicy dishes like coronation chicken and South Indian fish curry, as well as soft cheeses like brie and ricotta.

This flavourful, medium-bodied wine is best served chilled with a wide variety of dishes, ranging from roast chicken to cheesy baked vegetable dishes, sushi and salads. Imminently drinkable but will mature gracefully for 3-5 years.