

Swartland Chenin Blanc 2012

Colour: Light straw colour, with a light green tint.

Bouquet: Enticing fruit salad flavours, especially guava.

Palate: Upfront fresh tropical fruity flavours, on the nose and palate. This fruity wine has a lovely crisp finish.

This wine goes well with white meat dishes and vegetarian dishes. Enjoy with grilled smoked haddock, white fish in a delicate creamy sauce, fishcakes, avocado and calamari salad. Salads and green vegetables are also perfect for this Chenin Blanc.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Coastal

analysis : alc : 13.09 % vol rs : 4.3 g/l pH : 3.23 ta : 6.7 g/l va : 0.51 g/l

so2 : 102 mg/l fso2 : 37 mg/l

type : White style : Dry

pack : Bottle closure : Screwcap

2012 Veritas Wine Awards - Silver Medal

ageing : Drink now and serve chilled.

in the vineyard : Temperate climate with limited irrigation, mainly dry land, bush vines.

in the cellar : Colour: Light straw colour, with a light green tint.

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