

Hughes Family Nativo White Blend 2010

An elegant, medium bodied and well-rounded white blend with fragrant aromas of apricots and dried peaches, underlying citrus flavours, good oak fruit integration and a long fresh finish.

The wine is recommended with full flavoured dishes such as salmon and tuna carpaccio, grilled line fish with coriander and chilli

variety : Viognier | 75% Viognier, 25% Chenin Blanc
winery : Nativo Wines
winemaker : Billy Hughes
wine of origin : Malmesbury
analysis : alc : 14.5 % vol rs : 5 g/l pH : 3.2 ta : 6.3 g/l
type : White **wooded**
pack : Bottle **closure :** Cork

ageing : This wine is drinking well now and will improve in the bottle for three years or more

in the vineyard : The Viognier grapes are sourced from The Hughes Family farm, Kasteelsig Vineyards, in Malmesbury and the Chenin from neighbours in the Swartland.

about the harvest: The grapes were hand picked into small baskets.

in the cellar : The grapes were taken to Rhebokskloof cellar in Agter-Paarl where we fermented and matured the wine in 2nd fill, small oak barrels for 9 months. The Chenin spent as many months in tank before being blended with the Viognier at the time of bottling in December 2010. Our aim was to create a wine with a harmonious palate and a good finish to partner a wide range of dishes.
3 000 bottles have been produced.

