

Pearly Bay Chenin / Chardonnay 2014

This vibrant white blend shows notes of orange blossom, pineapple and subtle pear on the nose. The palate is fresh and crisp with a creamy, sweet fruit finish.

Enjoy this wine on its own or with a variety of salads, white meat dishes and fresh seafood. It is best enjoyed chilled.

variety : Chenin Blanc | 60% Chenin Blanc, 40% Chardonnay
winery : Pearly Bay
winemaker : The Winemaking Team
wine of origin : Paarl
analysis : alc : 12.99 % vol rs : 8.0 g/l pH : 3.55 ta : 5.80 g/l
type : White
pack : Bottle size : 0 closure : Cork

ageing : Enjoy now or cellar for 20 months from vintage.

in the vineyard : Rain during the growing season caused vigorous growth and high disease pressure with colder spring temperatures and late flowering. Cooler conditions in early summer led to the harvest commencing late by up to two weeks on early cultivars. Ensuing warmer temperatures however brought the vintage back on schedule, followed by some cold spells that resulted in a longer ripening period. Overall the quality is better than 2013 and developing well in the cellar.

in the cellar : The Chenin Blanc and Chardonnay grapes for this wine come from specially chosen vineyards in the Western Cape region of South Africa. The grapes were crushed and fermented separately. The resulting wines were then blended together and bottled.

