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Raoul's White Blend 2015

A vibrant and lively white blend made from grapes that were picked earlier to produce a fresh, fruity and balanced wine. It shows great finesse and roundness on the palate and can be enjoyed as an excellent aperitif or lunchtime wine, endlessly versatile and best served well chilled.

Goes well with seafood, salad and light lunches. Try beetroot and goat's cheese salad or even grilled white fish with lemon and artichoke. Another great combination to enhance the clean, green aromas of this white blend is crayfish.

variety : Chenin Blanc | 34% Chenin Blanc, 33% Semillon and 33% Sauvignon Blanc
winery : Beaumont Wines
winemaker : Sebastian Beaumont
wine of origin : Bot River
analysis : **alc :** 13.5 % vol **rs :** 1.6 g/l **pH :** 3.35 **ta :** 6.2 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Screwcap



ageing : Savour this refreshing wine in its youth.

in the vineyard : Lovely healthy grapes ripened fully and have produced very fruit forward flavours and a wine with good body and weight.

about the harvest:
Grapes were picked in separate batches at different ripeness levels.
Vineyard age: 15-26 years
Yield: 5-9 tons/ha
Balling at Harvest 21° - 23° Balling

in the cellar :
This allowed a variety of flavours for aa bigger spectrum of fruit components. Grapes were crushed in the early morning, where after juice was cold-settled and fermented using aromatic yeasts. This blend is bottled early to capture fresh fruit aromas and flavours. Ready for immediate enjoyment.

6400 Bottles produced.