

Versus Natural Sweet White NV

A crisp, white wine blend, filled with tropical fruit flavours.

A versatile food wine to go with most poultry, fish and salad dishes. Also fabulous as an aperitif for a hot summer afternoon. Serve chilled.

variety : Chenin Blanc | 60% Chenin Blanc, 40% Colombard

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers

wine of origin : Western Cape

analysis : **alc** : 8.5 % vol **rs** : 65-70 g/l **pH** : 3.54 **ta** : 6.1 g/l

type : White **style** : Sweet **body** : Light **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Screwcap

ageing : Enjoy now.

in the vineyard : Combinations of trellised and bush vines were used from all the different regions of the Western Cape. The weather during the ripening season was sunny and dry while the Atlantic Ocean had a cooling effect. The difference in region, age, soil and harvest date for the grapes produces a fruity yet complex wine

about the harvest: Early morning harvest.

in the cellar : Cool fermented in stainless steel tanks to retain freshness. Kelp on fine lease for 4 months to build body and mouth feel.

