

Under Oaks Chenin Blanc 2017

The Under Oaks Chenin Blanc 2016 is a bright and shiny wine, with has a pale straw-yellow colour. The wine is well balanced, full flavoured and displays strong notes of guava and tropical fruit salad on the nose and palate. It has a good acidity and a long fruity aftertaste. Although it is very full-bodied this Chenin Blanc is soft on the palate and a pleasure to drink.

The Under Oaks Chenin Blanc is simply delicious on its own on a nice warm summer afternoon or it can be perfectly partnered with garden salads or grilled fish. One of our favourites is *braai*d chicken with an apricot glaze paired to perfection with a big glass of chilled Under Oaks Chenin Blanc.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Under Oaks Private Cellar

winemaker : Bertus Fourie

wine of origin : Coastal Region

analysis : alc : 13.0 % vol rs : 1.7 g/l pH : 3.4 ta : 6.1 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

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

ageing :

Ideally, this wine should be enjoyed as fresh as possible – not suitable for aging.

in the vineyard :

All the vines are trellised. Grapes were hand-picked between late January and early March, and then taken to the cellar in lug boxes.

