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Stellenbosch Vineyards Bushvine Chenin Blanc 2017

This is a modern styled Chenin Blanc that shows elegance and finesse. A rich and aromatic nose that is complimented by lush juicy fruit with a velvety and rich palate that showcases prominent notes of honey and spicy undertones of vanilla.

This wine will pair well with most fish or poultry and is an ideal match for spicy curries. Serve at a cool room temperature.
Suitable for vegetarians but not for vegans.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Stellenbosch Vineyards
winemaker : Bernard Claassen and Abraham de Villiers
wine of origin : Stellenbosch
analysis : **alc :** 13.8 % vol **rs :** 5.15 g/l **pH :** 3.55 **ta :** 5.46 g/l
type : White **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : The wine is ready to drink now but will mature further for 5 years.

Stellenbosch Vineyards is one of the largest wine producers and exporters in South Africa. With the privilege of producing wine in South Africa's prestigious grape growing region of Stellenbosch, Stellenbosch Vineyard's range of wines bares testament to the quality of the area.

All grapes for this range are sourced from some of the best vineyard blocks in Stellenbosch, and the good relationships with the grape growers ensure its continued standards.

The wine is produced on Welmoed, one of the oldest proclaimed farms in the Stellenbosch region.

in the vineyard : Fruit sourced from the Helderberg region within Stellenbosch.
Viticulturist: Francois de Villiers

about the harvest: Handpicked and only the best fruit selected in the vineyards.

in the cellar : Whole bunch crushed followed by fermentation in barrel with natural yeast. Barrel aged for 5 months in French oak barrels. The final wine was selected from a final selection of barrels to ensure the complexity and balance of the final wine.
Barrel aged for 5 months in French oak barrels.