

Dekker's Valley Seraphic 2017

An unwooded blend of Chardonnay, Chenin Blanc and Viognier that was co-fermented to provide an integrated expression of fruit purity. Floral hints of peach and apricot blossom on the nose from the aromatic characteristics of Viognier give way to apple crispness on the initial palate, following through to the full ripeness of Canteloup melon.

An ideal wine to partner with fresh summer salads and seafood.

variety : Chardonnay | 47% Chardonnay, 36% Chenin Blanc, 17% Viognier

winery : Dekkersvlei Wine Estate

winemaker : Mellasat Vineyards

wine of origin : Paarl

analysis : alc : 12.31 % vol rs : 1.57 g/l pH : 3.4

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

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

in the vineyard : The wine was made from Chardonnay, Chenin Blanc and Viognier grapes that were produced on the farm Dekkersvlei in Klein Drakenstein near Paarl (approx 254 metres above sea level). Most of the vines are trellised with drip irrigation but the Chenin Blanc are 35 year old bush vines with no irrigation. Between the three cultivars the yield averaged 7.5 tonnes per hectare.

