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Credo Chenin Blanc 2017

The nose shows fresh peaches and apricots complemented by aromas of floral honeysuckle and freshened by undertones of lime. The entry to the pallet is full with a creamy texture. The mid-palate is broad and freshened by a limey acidity.

This wine is best suited with exotic spiced dishes or curries. Suitable for vegetarians but not for vegans.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Stellenbosch Vineyards
winemaker : Bernard Claassen
wine of origin : Stellenbosch
analysis : **alc :** 14.62 % vol **rs :** 4.92 g/l **pH :** 3.29 **ta :** 6.25 g/l
type : White **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2019 Michelangelo International Wine & Spirit Awards - Gold
2019 Veritas Wine Awards - Bronze

ageing :

Ready to be enjoyed now with a maturation potential of up to 5 years.

Credo is Latin for “I Believe”. This distinctive Chenin Blanc defines our winemakers’ belief: To create an elegant, ever graceful and rewarding wine comparable with the world’s best.

in the vineyard : The vineyards are situated in the Devon Valley region of Stellenbosch. This unique valley with its unique Terroir give rise to full ripe fruit.

about the harvest: Fruit was handpicked in the third week of February 2016.

in the cellar : The grapes were naturally fermented in a combination of first and second fill French oak barrels. The final wine was kept on the primary lees for 8 months with regular batonage to build pallet weight. The wine was racked from its primary lees after 8 months and returned to the barrels, where it was aged for another 28 months (80% barrels were first fill and 20% were second fill).
After maturation only the best barrels were selected to create our very unique Credo Chenin blanc.