

Stonedance Chenin Blanc 2018

Distinctive fresh tropical aromas of pineapple, peach and lime with a refreshing clean crisp acidity and a long, mouth-watering finish.

Enjoy as an aperitif, with seafood especially seared tuna, salads, oysters or spicy Asian dishes. Serve between 10 - 12 Degree Celsius for best results.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Piekenierskloof Wine Company

winemaker : Jaco van Niekerk

wine of origin : Swartland

analysis : alc : 13.50 % vol rs : 1.90 g/l pH : 3.47 ta : 6.40 g/l

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

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

ageing : Can cellar for 1 – 2 years.

The natural environment, in particular, soil, topography and climate, influence the flavour and quality of grapes. It is this sense of place that imparts a wine with its characteristic taste and flavour. Our winemaking team continually strive to increase this expression of place during growing and winemaking - in order to craft characterful wines – a process we describe as 'dancing with stones'.

in the vineyard : Grapes are sourced from Fairtrade certified vineyards predominantly in the Swartland region. These are trellised vineyards and grow on koffieklip and oak leaf soils. The vineyards are meticulously farmed and yields are managed down to below 6 tons per hectare.

about the harvest: Grapes were handpicked middle to end February very early in the morning allowing the fruit to retain their natural flavor.

in the cellar : Only the free run juice was used, allowed to settle and inoculated with selected yeast strain, fermenting under controlled conditions at 12°C.

