

Hughes Family Nativo White Blend 2015

This elegant Swartland wine is naturally made. It is barrel-fermented with subtle aromas of apricots, lime, pineapple, and creamy nuances. Fresh, yet bold with lingering minerality.

Full flavoured dishes such as tuna carpaccio, grilled line fish with coriander, lime & ginger, chicken with citrus & chilli, or Thai green curry.

variety : Viognier | 70% Viognier, 15% Chenin Blanc, 10% Grenache Blanc, 5% Roussanne

winery : Nativo Wines

winemaker : Billy Hughes

wine of origin : Malmesbury

analysis : alc : 14.5 % vol rs : 5 g/l pH : 3.2 ta : 6.3 g/l

type : White **wooded**

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

ageing : The wine is drinking well now and will continue to improve in the bottle for 3 years or more.

in the vineyard : Vineyard: 27 Hectares

Viticulture: Dry land and Organic (certified 2012)

Production: 10 tons used for Nativo (6000 bottles)

Yields: 4 tons per Hectare

Soils: Glenrosa and Oakleaf

Trellis: Perold 5 wires

about the harvest: The grapes were hand picked into small baskets.

in the cellar : Grapes were hand-picked according to phenolic ripeness into small baskets and naturally fermented in line with SIP principles.

Most of them were matured in 2nd or 3rd fill small French oak barrels for 9 months, and a portion of the Viognier was harvested early and fermented and matured in Stainless Steel tank. Our aim was to create a wine with a harmonious palate and a good fresh finish to partner with a wide range of food dishes.

