

Stonedance Granite White 2020

Generous fruit on the nose, hints of green apple and peach, is followed with some citrus on the palate and a floral lift on the lingering finish. Good balance of acidity. Chalky

Enjoy with crayfish, grilled calamari, mushroom risotto, butterchicken and matured cheeses like cheddar and gruyere.

variety : Chenin Blanc | 85% Chenin Blanc, 10% Viognier, 5% Chardonnay

winery : Piekenierskloof Wine Company

winemaker : Jaco van Niekerk

wine of origin : Swartland

analysis : alc : 12.57 % vol rs : 2.8 g/l pH : 3.50 ta : 5.2 g/l

type : White **style** : Dry **body** : Light **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 strives 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 in the Swartland region from 13-22 year old, trellised vineyards.

about the harvest: Grapes were machine harvest very early in the morning allowing the fruit to retain their flavour.

in the cellar : Only the free run juice was used, allowed to settle and inoculated with selected yeast strain, fermenting under controlled conditions at 14°C.

