

Wellington Wines Duke No2 Chenin Blanc 2020

A classic Chenin Blanc with aromas of guava and melon. Tropical fruit and crisp acidity make for a lively and lasting palate.

This versatile wine not only compliments seafood and pasta favourites but also pairs well with spicy dishes like curries and strong cheese.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Wellington Wines

winemaker : Wellington Wines Winemaking Team

wine of origin : Wellington

analysis : alc : 13 % vol rs : 2.8 g/l pH : 3.4 ta : 5.8 g/l

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

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

Accessible, elegant and premium, the range pays homage to the name sake of the town of Wellington and reflects the diverse terroir of the valley. Innovative and dynamic the range includes one of only a handful of White Pinotage wines produced in the world along with a Chenin Blanc, Sauvignon Blanc, Merlot, Cabernet Sauvignon and Pinotage.

about the harvest: Grapes were picked at optimum ripeness.

in the cellar : Only free run juice was used and the fermentation temperature was about 13 degrees Celsius. After fermentation the wine was kept on the fine lees until final bottling preparations.

