

Stonedance Granite White 2021

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, butter chicken and matured cheeses like cheddar and gruyere.

variety : Chenin Blanc | 90% Chenin Blanc, 10% Viognier

winery : Piekenierskloof Wine Company

winemaker : Jaco van Niekerk

wine of origin : Swartland

analysis : **alc** : 13.3 % vol **rs** : 3.1 g/l **pH** : 3.45 **ta** : 5.5 g/l

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

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

2021 Michelangelo International Wine & Spirits Awards - Gold

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.

