

Manley Private Cellar Reserve Chenin Blanc 2023

A straw-coloured wine that shows characters of ripe yellow peach and apricot, daisies, and yellow rose perfume. On the palate, the fruit profile is complemented by a slight almond and cashew note and a little bit of sweet tobacco. The wine was pressed directly and fermented in stainless steel tanks. After fermentation, the wine went through a lees contact period of five months, after which the wine was matured in fourth-filled Swabian oak barrels for an additional 12 months also on the fine lees.

Rich, creamy style pasta, pan-fried duck, subtle lamb curry

variety : Chenin Blanc | 100%

winery : Manley Wine Estate

winemaker : Joshua van Blommenstein

wine of origin : Tulbagh

analysis : alc : 13.5 % vol rs : 2.00 g/l pH : 3.38 ta : 5.80 g/l va : . g/l

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

pack : Bottle **size :** 750ml **closure :** 0

The 2023 vintage turned out to be great, specifically for white wines. It was however a very tough vintage due to rains before veraison as well as rains later in the season. Due to this disease pressure was high. It was probably the smallest vintage we in Tulbagh have seen in the last 10 years. The vintage gave great quality if viticulture was practiced correctly. The white wines had great acids and the wines were very balanced.

