

## Get Lost Sparkling Orange Wine NV

This wine displays aromas of nuts, green apple, and citrus. The wine finishes off with a creamy after taste and fizzy appeal.

Seafood or creamy Chicken

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Overhex Wines

**winemaker** : Ben Snyman

**wine of origin** : Western Cape

**analysis** : **alc** : 12 % vol **rs** : 2.8 g/l **pH** : 3.53 **ta** : 5.48 g/l

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

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

**in the vineyard** : The vineyards are found in a variation in meso-climates, exposed hills, and sheltered valleys, with Alluvial soils. Grapes are picked from a selection of these different wards in the Western Cape.

**about the harvest**: Harvesting occurred at optimal ripeness when the grapes were between 20 – 21° Balling. Picking was done early in the morning to ensure the grapes arrived cool at the cellar.

**in the cellar** : No Sulphur was used during transportation. Fermentation lasted between 5 and 7 days at 17 – 20°C. After fermentation, the wine was kept on its skins for 14 days. After skin maceration, the wine was racked and underwent malolactic fermentation in a stainless-steel tank. After malolactic fermentation the wine was then racked and stored in a full tank.

