

Silver Lining Chenin Blanc/Chardonnay 1998

An enticing nose with citrus and apple blossom scents gives way to tropical fruit aromas. The palate is lively and multi-flavoured with good depth. A firm, sprightly finish. Enjoy with barbecued fish, omelettes, pilaff, chicken kiev, salads and lightly flavoured vegetarian dishes.

variety : Chenin Blanc | Blend

winery : Silver Lining (Discontinued)

winemaker : Kosie Moller

wine of origin :

analysis : alc : 12.3 % vol rs : 3.1 g/l pH : 3.3 ta : 5.7 g/l

pack : Bottle

ageing : Best enjoyed in its youth.

in the cellar : Specially selected vineyards from the Paarl region. After crushing the grapes, the must is fermented with selected yeast at 15 degrees C. Once fermentation has been completed, the wine is racked, fined, filtered, stabilised and bottled.



