



# de Liefde

## DE LIEFDE CHENIN BLANC

### WINE DESCRIPTION

Expressions of guava and apple aromas fill the glass. Tropical fruit flavours follow through on the palate with a hint of white pear that lingers.

The Chenin Blanc will pair well with paella, chicken salad or Cape Malay chicken curry but is equally enjoyable on its own.

### AGEING POTENTIAL

Drink now or in the next 2 years.

### TECHNICAL ANALYSIS

Alcohol: 12.80 %  
pH: 3.25  
TA: 6 g/l  
RS: 3.8 g/l

### WINEMAKING

The grapes are picked from various vineyards across the Western Cape of South Africa with most of the grapes situated in the Breede-kloof Valley.

The grapes are picked at full ripeness for a specific full style Chenin Blanc. The juice is handled cold non-reductively to enhance the natural flavours. Skin contact is given for up to 12 hours for maximum extraction. Cold fermentation takes place in stainless steel tanks.

