

JAIL BREAK

VARIETAL

Chenin blanc 100%

VINTAGE

2018

WINE DESCRIPTION

Fresh sweet melon, apple and white peach aroma's burst out with sly flavours of honeysuckle and melon found on the palate.

MATURATION

90% was fermented in tank and left on fine lees for 9 months, with 10 % fermented in French oak and left to mature for 9 months.

FOOD PAIRING

Pork chops, smoked salmon, pizza and goats cheeses pair well with this wine.

Alc: 12.8%

RS: 5.1g/l

Ph: 3.24

TA: 5.9g/l

**UNUSUAL
SUSPECTS**

