

# ROBERTSON WINERY CHENIN BLANC

## Terroir

The fruit was sourced from 35 specially selected grape growing families in the Robertson Valley. Vines are grown in deep cool alluvial soil that is rich in lime and receives an annual rainfall of only 280 mm per year. Fruit was harvested very early in the morning from the last week of February to the middle of March. Our Chenin Blanc vines are planted on the riverbanks with a row direction from northwest to southeast to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extends the ripening period and builds up concentrated flavour in the grapes. The average annual rainfall is supplemented by controlled drip irrigation from the Breede River.

## Vinification

Grapes were harvested between 21° and 22°C from a selection of vineyards. Gentle pressing followed by using a Pneumatic bag press to capture the delicate fruit component. The wine was made reductively to prevent any oxidation and to ensure that natural flavour of the grapes could be retained. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 13°C.

## Features

An appealing light straw color. Light with lovely ripe, attractive rounded fruit. Fresh floral nose and an exciting acid balance.

## Food Pairings

Enjoy now with seafood, smoked salmon, roast chicken and pork.

## Other information

Also exists in 3 L format.



## Producer

Robertson Winery

## Category

White

## Grapes

100 % Chenin blanc

## Country / Region

South Africa, Western Cape

## Size

750 ml

## Degree of alcohol

12.5 %

## Serving temperature

10°C

## Taste Tag

Fruity and vibrant

## Available in these provinces

- Quebec
- Ontario