



OBiKWA

CHENIN BLANC 2017

BACKGROUND

Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate pleasing with a sense of fun as depicted by the ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBiKWA people for whom the ostrich represents a life force and trusted companion.

This wine is made in the Adam Tas cellars in Stellenbosch.

VINEYARDS

The grapes were sourced from selected vineyards in the Paarl and Worcester wine-growing areas of the Western Cape, planted between 1970 and 1988 at altitudes of 130 m to 180 m above sea level.

WINEMAKING

The grapes were harvested by hand at 21° Balling from mid-February to early March. After crushing, the juice was kept on the skins for a brief period for added aromatic expression. The settled free-run juice was then cold-fermented in stainless steel tanks at 13°C for around 14 days to preserve intensity of flavour.

WINEMAKER'S COMMENTS

Colour: Brilliant with tinges of green.

Bouquet: Floral and fruity.

Taste: Crisp and fruity with a lingering finish.

FOOD PAIRING

Delicious with poultry, fish, seafood, pork and fresh summer salads.

CHEMICAL ANALYSIS

Alcohol: 11,99% by volume

Residual sugar: 5,77 g/l

Total acidity: 6,43 g/l

pH: 3,32

