

EARTH'S ESSENCE

PRESERVED BY NATURE



CHENIN BLANC 2017

VINTAGE:
2017

WINE OF ORIGIN:
Western Cape

VINTAGE CONDITIONS:

Regular, small rains in spring and cool to moderate temperatures provided for timeous vine development. Bud break and spring growth were even, assisted by early leaf breaks and green bunch harvesting. Moderate conditions sped development and ensured outstanding vine health. An early harvest sparked by December to January warmth, drought and lighter yields, ran until March. The result: wine of fabulous quality

COMPONENTS:
100% Chenin Blanc

WINE MAKING:

Earth's Essence is the result of a patented process that marries two completely natural elements of nature to create an exciting and entirely new wine category. Only the healthiest grapes are used in the blend to ensure that the wine stays protected throughout the winemaking process. The grapes are harvested at optimal ripeness, de-stemmed and crushed into the fermentation tanks. In order to keep the wine sulphur free, 100% of the blend is fermented and matured with an extract from the indigenous South African Rooibos (Fabaceae family species, *Asplathus*) and Honeybush (*Cyclopia*) plants. The extract contains high levels of antioxidants that act as a natural preservative against oxidation and spoilage.

WINE DESCRIPTION:

This elegant and refreshing Chenin Blanc shows aromas of white pear, passion fruit and green apple. The easy-drinking palate is soft, fleshy and juicy with hints of roasted almonds with a crisp, dry finish.

SERVING SUGGESTION:

Enjoy this wine on its own, with seafood including sushi, white meat dishes or a variety of cheeses. It is best served chilled.

CELLARING POTENTIAL:

The wine is best enjoyed immediately.

WINE ANALYSIS:

Alcohol: 13.86 % v/v
pH: 3.4
Total acidity: 5.6 g/l
Residual sugar: 1.48 g/l

NO SULPHITES OR PRESERVATIVES ADDED

Enjoy Responsibly. Not for Sale to Persons Under the Age of 18.