

## Cellar Selection

Chenin Blanc, Chardonnay, Sauvignon Blanc, Viognier



**Wine of Origin:**  
Western Cape

**Viticulture:**

The grapes were harvested from carefully selected vineyards across the Western Cape to ensure only the best possible grapes were used to make this wine. Most of the selected vineyards are situated on predominately southwest-facing slopes. Soils are mainly a combination of sand and deep red soils with good water retention to ensure proper root development, supplying the vines with optimum moisture during the summer ripening period. Yields averaged 10 tons per hectare. The winter rains preceding the 2020 vintage were adequate and the growing season started early. Temperatures were moderate throughout the growing season and harvest started about a week earlier than normal. The even ripening led to grapes with great natural acidity that show purity and freshness.

**Vinification:**

All the vineyard parcels were harvested at optimum ripeness and vinified separately. After picking early in the morning certain portions of the fruit were given extended skin contact. Once well settled, the wine was cold fermented and left on the fine lees until final blending and preparation for bottling. A small portion of the Chenin blanc was fermented in oak barrels to add a touch of richness to the final wine.

**Winemaker's Note:**

Aromas of citrus blossom, guavas and yellow peach give way to a palate filled with layers of tropical fruits that are perfectly balanced by a lingering citrus profile on the back palate. A delicious wine that can be enjoyed at any time but will go particularly well with light summer dishes and fresh seafood!

