

Seaward Chenin Blanc

2025

TASTING NOTE

This wine offers aromas of nectarine, white peach, citrus blossom and honeydew. The palate is complex, with ripe fruit and a lingering lime-fresh finish.

SERVE WITH

Ideal with spicy noodle dishes or smoked chicken.

APPEARANCE

Pale gold with a lemon rind rim.

ANALYSIS

Alc:	13.98 % vol	TA:	5.9 g/L
RS:	4.3 g/L	pH:	3.31

WINEMAKER

Anthony Kock

ORIGIN

Coastal Region

VINEYARD, SOIL AND CLIMATE CONDITIONS

Sourced from the Tygerberg Hills, the dryland-farmed vineyards are close to the Atlantic Ocean, benefiting from the winds cooling down the area.

WINEMAKING

Grapes were hand-harvested early in the morning and pre-cooled prior to destemming and crushing. Skin contact was limited to 4 hours and the free-run juice drained off to settle overnight before inoculation. 50% of fermentation took place in 2nd, 3rd and 4th fill 300L and 400L French-oak barrels, with the rest taking place in stainless-steel. The wine matured for 5 months on the lees before blending and bottling.



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AWARDS



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