



# FORAGER

a person or animal that searches widely for food



Traversing the beautiful vineyards of the Western Cape I have the good fortune to often taste small and unique parcels of wine. A winemaker creates blends to accentuate certain qualities or add complexity to a wine. Forager is such a blend, assembled from selected grapes, each with the own special character, 'foraged' from various vineyards, barrels and batches to create a distinctive wine in which the whole is greater than the sums of its parts – MIKE GRAHAM

## FORAGER WHITE 2019

### GRAPES:

Chenin blanc 82%  
Grenache blanc 18%

### VINEYARDS:

Bushvine and trellised dryland vineyards in Wellington and Swartland

### SOIL:

Malmesbury shale and decomposed granite

### STYLE:

Fruit forward, medium to full bodied and dry

### WINEMAKING:

The grapes were hand-picked with rigorous bunch selection in the vineyards. The grapes were handled separately in the cellar and only the free-run juice was cold fermented with a selection of yeast strains to impart complexity. Post fermentation the wine was racked to a combination of 300L and 500L French oak ranging from 2<sup>nd</sup> to 4<sup>th</sup> fill. The wine was given extended contact on lees in barrel for 5 months after which it was racked, blended and bottled

### TASTING NOTES:

Ripe tropical fruit, peach & apricot flavors from Chenin blanc with fresh aromas of pear, lime and green apple from the Grenache blanc. The fruit is rounded by very subtle oak. Long and persistent finish. This wine can be enjoyed now but will reward cellaring for up to 2 years

### FOOD PAIRING:

The wine has a fresh, tangy acidity which will pair well with a variety of seafood and it also has the structure and body to complement fragrant and rich dishes like Moroccan lamb tagine or wild mushroom risotto

### ANALYSIS:

ALC:	14.5%VOL	RS:	3.5g/L
pH:	3.3	TA:	6.3g/L

