

# FORAGER

W H I T E  
2023

W.O. WESTERN CAPE | SOUTH AFRICA

## GRAPES

Chenin blanc 78% / Grenache blanc 22%

## TASTING NOTES

Light yellow-straw. The nose is reminiscent of apricot, peach, and quince, with hints of lychee and cardamom. Citrus and stone fruit follow on the palate, rounded by subtle oak and punchy lime acidity. The finish is long and dry. Medium to full-bodied

## FOOD PAIRING & SERVING

Pair with wild mushroom risotto, Moroccan chicken tagine, or herb-crusted rack of lamb. Serve below room temperature: 8°C to 10°C. This wine can be enjoyed now but will reward cellaring for up to 3-4 years.

## VINEYARDS

Dryland vineyards in Paarl and Swartland, aged between 12-36 years. Various soil types, ranging from decomposed granite, shale, and alluvial soils

## WINEMAKING

The grapes were hand-picked with rigorous bunch selection in the vineyards. They were handled separately in the cellar, and only the free-run juice was cold-fermented with a selection of yeast strains to impart complexity. After fermentation, 40% of the wine was raked into a combination of 300L and 500L French oak barrels ranging from 2nd to 4th fill. The wine was given extended lees contact in the barrel for 3-5 months, after which it was raked, blended, and bottled.

Alcohol	13.6%	Acid	6.8g/L
Sugar	2.5g/L	pH	3.4

Bottle (750ml)	6009675530250
Carton (6x750ml)	6009675530182

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