



FORAGER

W H I T E



W.O. WESTERN CAPE | SOUTH AFRICA

GRAPES

Chenin blanc 85% / Grenache blanc 15%

TASTING NOTES

Light yellow-straw. The nose is reminiscent of apricot, peach and quince with hints of litchi and cardamon. 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: 7°C to 10°C.

This wine can be enjoyed now but will reward cellaring for up to 3-4 years.

VINEYARDS

Dryland vineyards in Wellington and Malmesbury. Age 12-36yr. Various soil types, ranging from decomposed granite, shale and alluvial soils

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 2nd to 4th fill. The wine was given extended lees contact in barrel for 3-5 months after which it was racked, blended and bottled.

Alcohol	14.4%	Acid	5.7g/L
Sugar	2.7g/L	pH	3.4

BARCODE

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

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