



# FOOTPRINT

— THE LONG WALK —

*Follow the footprint of our winemaker in pursuit of grapes that make this wine perfect for every occasion*

## CHENIN BLANC/SEMILLON

Origin	Western Cape
Alcohol (%/Vol)	12.9
Total acidity (g/L)	5.1
Residual Sugar (g/L)	1.7
pH	3.4

## WINEMAKING

The grapes were harvested at an average ripeness of 23°Balling. Semillon was harvested a 2 weeks before the Chenin blanc and the varieties were handled separately before blending. The grapes were destalked & crushed, the mash cooled and lightly pressed. Free run and press vinified separately. Juice was settled for 24-48 hours to ensure a good clarity. The racked clear juice was inoculated with a selected yeast strain and fermented between 12 – 14°C for 21-23 days. The wine was racked, blended and stored cool (12°C) on fine lees. Prior to bottling the wine was stabilized, racked once more and lightly filtered. The blend consist of 55% Chenin blanc and 45% Semillon

## TASTING NOTES AND FOOD PAIRING

Juicy tropical fruit flavours of Chenin blanc complements the pear and citrus flavours of Semillon. Perfect as an aperitif or with light alfresco meals and mezze platters. Serve well chilled.

## PACKAGING INFORMATION

Bottle type	Glass, Burgundy
Volume	750ml
Dimension	30cm(h)x8cm(Ø)
Closure	Screwcap
Carton	6x750ml
Dimension	31cm(h)x17cm(d)x25cm (w)
Bottle Barcode	6009675530045
Carton Barcode	6009675530052

