



CHENIN BLANC SEMILLON

W.O. WESTERN CAPE | SOUTH AFRICA

TASTING NOTES

This wine has a pale straw colour. It greets your senses with enticing aromas of guava, pear, and citrus. The palate comes alive with vibrant peach and apricot flavours, accented by a tangy note of pineapple. It's light to medium-bodied and dry.

FOOD PAIRING & SERVING

Enjoy it as an aperitif or pair it with grilled chicken, seafood, shellfish, mezze platters, or light pasta dishes. Serve it well-chilled between 8°C to 10°C.

WINEMAKING

Grapes from trellised vineyards in Worcester and Rawsonville regions. The Semillon ripens and is harvested before the Chenin blanc, and the grapes were vinified separately before the final blending. The wines were fermented with different yeast strains to enhance the character of each variety. Fermentation was temperature-controlled between 12°C to 14°C in stainless steel tanks. The wine was left on lees for 1-2 months and then racked and blended. The blend consists of 55% Chenin blanc and 45% Semillon.

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

PACKAGING

Glass Bottle	410g	Closure	Screwcap
--------------	------	---------	----------

BARCODE

Bottle (750ml)	6009675530045
Carton (6x750ml)	6009675530052

www.africanpridewines.co.za
info@africanpridewines.co.za

