



THE GURU CHENIN BLANC



Beauty is often found in the smallest of things, such as a single perfect berry. Combining this with the many aspects of fine winemaking, our wines are created resulting in many accolades, but still remaining accessible for sharing with family and friends. We invite you to partake in this experience.

ANALYSIS

Alcohol	13.0%
Residual Sugar	2.0g/l
Total acid	5.3g/l
pH	3.32



VINIFICATION

The origin of these grapes stems from the Stellenbosch region. Harvesting took place by hand at 22.5°balling in the cool of the morning. Without crushing or de-stemming, three hour long pressing took place, followed by fermentation for three weeks in stainless steel tanks. The wine was racked and allowed to age for a few months on the fine lees, where after light filtration preceded bottling.

NOTES

The wine displays a light honey colour, depicting rays of sunshine. Nuances of passion fruit blossoms makes for a grand entrance, followed by notes of kiwi and green lemon. This youthful freshness is complimented by the balanced acidity. The nose of the wine is pure fruit flavours with a refreshing finish.

PAIRING

This crispy and fresh palatable wine pairs well with a variety of seafood, light white meats and salads.

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