

## CHENIN BLANC

A luminous yellow-lime hue catches the eye, while aromas of ripe guava and delicate hints of fresh straw dance on the nose. The palate is rich and racy, bursting with energy through the midsection, leading to a vibrant, lingering finish.

Res Sugar: 4.5 Total Acidity: 5.6 Alc by Vol: 13% pH: 3.42

## PAIRING SUGGESTIONS

BBQ Chicken, Camembert Cheese, Grilled Swordfish with Lemon Basil Avo Sauce, Seared Tuna