



DUNSTONE CHENIN BLANC

VARIETY: 100% Chenin Blanc

VINTAGE: 2017

CELLAR: Dunstone Wines

AREA OF ORIGIN: Tradauw Highlands

VINEYARD: 990m above sea level

HARVEST DETAILS: Handpicked February 2017, early in the morning at low temperatures.

CELLAR TREATMENT: After destalking, the whole berries were hand sorted and fermented in stainless steel tanks.

TASTING NOTES: A youthful fresh wine with quince and white pear flavours. Earlier picked freshness shows on palate with crunchy green apple and grapefruit flavours. Good mouthfeel with a long lingering finish.

FOOD MATCHES: Perfect with a fresh fish on the braai

Analysis	Alcohol	Residual Sugar	Ph	Total acid
2017	13%	2.2 g/l	3.21	6.1 g/l