



Touch Chenin Blanc 2019



Characteristics

Medium bodied white wine. Fruit driven.

Tasting notes

Attractive nose of tropical fruit, winter melon and freshly squeezed white peach. The wine explodes with tangerine flavours on entering a layered, creamy palate. Excellent ageing potential and superb versatility with a wide variety of dishes complete this irresistible package. The subtle use of oak helps to uplift the fruity characters of this versatile cultivar.

In The Vineyard

Soil: Low yielding, well drained vertical shale/schist

Yield: 7.1 tons/Ha

Aspect: South-East

Harvest

Grapes were night harvested and picked by hand to retain flavours.

Cellar Practices

Grapes were gently crushed and pressed. Wine was cold fermented to show freshness and fruit, but kept on the lees for 11 months to give the wine a creamy mouth-feel. 25% of barrel-fermented wine was blended with the tank-fermented portion (75%) to add a wooded dimension.

Ageing Potential 5 Years after vintage.

Serving Temperature Recommended to be served at 13°C.

Cultivar	100% Chenin Blanc	Residual sugar	2.7 g/l
Region	Coastal Region	Acidity	5.7 g/l
Winemaker	Pierre Wahl	pH	3.41
Viticulturist	Neville Dorrington	Alcohol	14.32%