



SWARTLAND WINERY

BUSH VINE CHENIN BLANC

Swartland Winery's premium release wines made from low yielding bush vine barrel aged for a minimum of 6 months.

PRODUCT INFORMATION

VINTAGE	2022
VARIETALS	100% Chenin Blanc
ORIGIN	Wine of Origin Swartland

VINIFICATION

Fermentation took place in a stainless steel tank at 12.5°C and lasted 10 – 14 days. 40% was barrel fermented in older oak and left on the lees to age for 6 months in 225 French oak barrels.

WINEMAKER'S NOTE

A crisp wine with a tropical bouquet and a creamy finish.

TECHNICAL ANALYSIS

Alc. 14% | RS 3.7 g/L | TA 5.7 g/L | pH 3.54

FOOD SUGGESTIONS

This wine will be perfect accompaniment to a creamy cheese and bruschetta salad or pan-fried spicy scallops, asparagus on a bed of young leaves.

CELLARING POTENTIAL

Ready for your enjoyment.

SERVING TEMPERATURE 10 - 12°C

ACCOLADES

2023 - Gilbert & Gaillard - Double Gold (90/100)

PACKAGING INFORMATION

BOTTLE BARCODE 6002390100104
CASE BARCODE 6002390100173

UNIT SIZE 750ML
BOTTLES PER CASE 6

750ML
6