



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	2021
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

Inviting aromas of dried peach and apricot with an underlying earthiness. A full, rich palate with a spicy tones and a long butterscotch finish.

TECHNICAL ANALYSIS

Alc. 14% | RS 3.7 g/L | TA 5.8 g/L | pH 3.49

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

PACKAGING INFORMATION

BOTTLE BARCODE	6002390100104	UNIT SIZE	750ML
CASE BARCODE	6002390100173	BOTTLES PER CASE	6

PAST/PRESENT ACCOLADES

2018 – Decanter Silver Medal with 92 points
 2018 - Gilbert & Gaillard 2020 93 points
 2018 - Tim Atkin SA Report 2019 - 90 points
 2017 - Awarded Platinum Medal at the Decanter Wine Awards 2019