



Chenin Blanc

2024



Chenin Blanc is known for its generosity of fruit and friendliness towards a multitude of dishes. Essay White is a crisp and well-balanced wine which blends Chenin with Viognier & Roussanne, adding complexity and lifting the aromatics.

WINE DESCRIPTION

The Essay White is an aromatic Chenin-driven blend. A touch of Viognier and Roussanne adds richness and also imparts elegant floral aromas.

COLOR: Pale straw, light green tinge.

AROMA: Pineapple, litchi, pear, violets.

PALATE: Tropical fruits, melon and passion fruit.

BODY: Rich creamy texture and a fresh finish.

VINEYARDS

The Chenin Blanc and Viognier come from dry-land bush-vine vineyards grown on shale soils in the Agter-Paarl region, while the Roussanne is sourced from vineyards in the cooler Stellenbosch region.

WINEMAKING

Grapes were hand-harvested and cold fermented in stainless steel tanks. The Chenin Blanc is only free-run juice. A few months of lees contact enhances texture. The unwooded wine was fined and filtered before bottling.

TECHNICAL DETAILS

Varietal: 58% Chenin Blanc,

21 % Viognier, 21 % Roussanne

Grape Source: Cape Coast

Alcohol: 13.5%

Residual Sugar: 3.9

Total Acidity: 6.1

pH: 3.33

VINTAGE

The MAN vineyards looked absolutely fantastic throughout the growing season, with full rich green canopies. Yields were relatively low this year. The quality, overall, was high.

GREEN PRACTICES:

Integrated Production of Wine (IPW) Certified.

