



Essay White 2023



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.

COLOUR: Pale straw, light green tinge.

AROMA: Pineapple, litchi, pear, violets.

PALATE: Tropical fruits, melon and passionfruit.

BODY: Rich creamy texture and a fresh finish.

TECHNICAL DETAILS

VARIETAL: 57% Chenin Blanc,

25% Viognier, 18% Roussanne

GRAPE SOURCE: Cape Coast

ALCOHOL: 13.5%

RESIDUAL SUGAR: 3.9

TOTAL ACIDITY: 6.1

PH: 3.35

VINTAGE

An early harvest meant healthy crops, particularly for the white grapes which were picked prior to the rains. The grapes had abundant aromatics, with the dry-farmed vineyards ensuring smaller berries and disease resistant vines.

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.

SUSTAINABILITY & PRODUCTION

Integrated Production of Wine (IPW) Certified.

This wine is vegan-friendly.

CLOSURE: Screwcap

BARCODE: EAN 6009801341200