

## LIMITED RELEASE CHENIN BLANC 2022

<i>Winemaker:</i>	<i>Bernard Claassen and Abraham de Villiers</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	<i>100% Chenin Blanc</i>
<i>Appellation:</i>	<i>Stellenbosch</i>
<i>Website:</i>	<i>www.stellenboschvineyards.co.za</i>
<i>Tel:</i>	<i>+27 (0)21 881 3870</i>
<i>Fax:</i>	<i>+27 (0)21 881 3102</i>

### **Chemical Analysis:**

<i>Alcohol:</i>	14.64 % by volume
<i>Residual sugar:</i>	4.1 g/l
<i>Total acidity:</i>	5.5 g/l
<i>pH:</i>	3.63

### **Background:**

Credo is Latin for “I Believe”. This distinctive Chenin Blanc defines our winemakers’ belief: To create an elegant, ever graceful and rewarding wine comparable with the world’s best.

### **Vineyards:**

The vineyards are situated in the Devon Valley region of Stellenbosch. This unique valley with its unique terroir gives rise to full ripe fruit that was handpicked early in the harvest.

### **Winemaking:**

The grapes were naturally fermented in a combination of first and second fill French oak barrels. The final wine was kept on the primary lees for 8 months with regular batonage to build pallet weight. The wine was raked from its primary lees after 8 months and bottled.

### **Winemaker’s Comments:**

Invitingly full, mouth-watering introduction of golden apple, honey, and tropical fruit. Textured and lavishly layered complexity. Toasted nuts, dried apricots, and toffee apples. Excellent mouthfeel and a memorable finish.

### **Maturation Potential:**

Ready to be enjoyed now with an ageing potential of up to five years.

### **Food Pairing:**

This wine is best suited with exotic spiced dishes or curries.

### **SUITABILITY FOR VEGETARIANS OR VEGANS**

Suitable for both vegans and vegetarians.

