

OUR STORY

Our passion for wine, combined with our great times with wine and desire to make it happen has inspired us to take up this labour of love.

We search for only the best quality grapes, then blend and produce delicious, easy drinking wines, that are here to be enjoyed or shared on every occasion.



BRAND | TASTE

VARIETY | CHENIN BLANC

VINTAGE | 2023

ORIGIN | WESTERN CAPE

WINEMAKING TEAM | Hugo and Celeste Truter

WINE BALANCE	Fruit	Fruity
	Body	Medium Bodied
	Tannin	Low in tannins
	Acidity	Balanced acidity

DOMINANT FLAVOURS	Yellow Nectarines
	Plums
	Passion fruit
	Soft lime

GRAPES | The berries are selected to produce a perfectly balanced and flavour packed wine. The well-drained gravel and de-composed granite soils contribute to an ideal terroir promoting a natural balance between the vigour of the young vines and their yields.

SERVING TEMPERATURE | Well Chilled

MATURATION | Drink in the short term. Keep for a few months, but this wine is made to enjoy now.

FOOD PAIRING | Grilled hake, Wild Mushroom Gnocchi or Pulled Pork & Red Onion Wrap.

SUSTAINABILITY | A South African Wine and Spirit Board certification seal appears on each bottle of our wines. This seal is a guarantee of origin, vintage and variety as stated on the wine label.

WINE ANALYSIS

Alcohol: 12.82 %vol
 Residual Sugar: 4.20 g/L
 Total Acidity: 5.89 g/L
 ph: 3.38
 VA: 0.56