

BUSH VINE CHENIN BLANC, FORGE MILL







TECHNICAL ANALYSIS

| Alcohol | Residual sugar | | |
|---------|----------------|--|--|
| 12.9 | 2.9 | | |
| рН | Acidity | | |
| 3.25 | 6.4 | | |

ATTRIBUTES

Forge Mill's Bush Vine Chenin Blanc is the perfect everyday wine that offers uncomplicated quality for the novice and connoisseur alike.

TASTING NOTE

Packed with upfront tropical fruit, the nose charms with an abundance of guava and gooseberries. These fruit flavours follow through on the palate, balanced by a crisp acidity to ensure a fresh and fruity style of wine.

VINIFICATION DETAILS

Harvest took place in mid-January, with the grapes coming in at 23° Balling. Only free run juice was used for this wine; after settling and acid adjustment, it was inoculated with selected yeast. Fermentation was colder than usual to capture upfront fruit flavours. Two specially-selected tanks were blended and bottled early to enjoy as fresh as possible.

| Origin | <mark>уу</mark> Variety | Malolactic Fermentation | Bottle Size | Vegetarian |
|----------------|----------------------------|-------------------------|-------------|-------------------|
| South Africa | Chenin Blanc | No | 75cl | No |
| Winemaker | Fining Agent | Closure | Region | Vegan |
| Jacques Theron | Gelatine | Screw top | Swartland | No |