

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