



SWARTLAND WINERY BUSH VINE CHENIN BLANC

Swartland Winery's premium release wines made from low yielding bush vine barrel aged for a minimum of 6 months.

PRODUCT INFORMATION

VINTAGE	2018
VARIETALS	100% Chenin Blanc
ORIGIN	Wine of Origin Swartland

VINIFICATION

Fermentation took place in a stainless steel tank at 12.5°C and lasted 10 – 14 days. 40% was barrel fermented in older oak and left on the lees to age for 6 months in 225 French oak barrels.

WINEMAKER'S NOTE

Inviting aromas of orange blossom, citrus and underlying earthiness. A full, rich palate with a spicy tones and a long butterscotch finish.

TECHNICAL ANALYSIS

Alc. 13.5% | RS 2.9 g/L | TA 6.1 g/L | pH 3.28

FOOD SUGGESTIONS

This wine will be perfect accompaniment to a creamy cheese and bruschetta salad or pan-fried spicy scallops, asparagus on a bed of young leaves.

CELLARING POTENTIAL

Ready for your enjoyment.

SERVING TEMPERATURE 10 - 12°C

PACKAGING INFORMATION

BOTTLE BARCODE	6002390100104	UNIT SIZE	750ML
CASE BARCODE	6002390100173	BOTTLES PER CASE	6

PAST ACCOLADES

Bush Vine Chenin Blanc 2017 awarded a Platinum Medal in the Decanter World Wine Awards 2019
Ultimate Wine Challenge 2019 – 91 points (out of 100)