



FRYER'S COVE

CHENIN BLANC 2024 CAPE WEST COAST

ORIGIN

These dryland Chenin Blanc vineyards are planted on Western slopes with deep red, decomposed granite soils facing the cold Atlantic, bringing in cold air from the ocean and helping maintain the vigour and vibrancy of the grapes. The rugged West Coast provides optimal conditions for ripening and creating the perfect environment for a beautiful expression of terroir.

CRAFT

Grapes are harvested during the late evenings and early mornings to retain fruit purity. The majority of the juice is then fermented in stainless steel tanks for freshness, while the remainder goes into 3rd and 4th fill 300 L French oak barrels for added complexity. The components are aged for 4 months before final blending and bottling to enhance the weight, mouth-feel and palate of the wine.

TASTE

This Chenin Blanc is bright with acidity that supports mouth-watering flavours of lemon, nectarine and white peach. The lingering minerality provides a vibrant and satisfying finish, with subtle oak spice from maturation in large oak barrels.

TECHNICAL BITS

Alcohol	13,5 %vol
Residual Sugar	3,50 g/L
Total Acidity	6,2 g/L
pH	3,4

WINE INFORMATION

Variety	Chenin Blanc
WO	Cape West Coast



FORGED OF THE EARTH, TEMPERED BY THE SEA