

CHENIN BLANC

2023

Chenin Blanc

ORIGIN Coastal Region

VITICULTURE Trellised vines
planted in sandy clay loam
soils.

UNABASHEDLY
KOSHER
TRULY
UNORTHODOX



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UNORTHODOX

Best enjoyed within 2 to 3 years.

VINIFICATION The grapes are picked early at 21.5 degrees Balling. They are then crushed, chilled and settled overnight. Fermented warmer at 16° degrees Celsius in stainless steel to yield a simple, clean but slightly fuller wine. Pasteurised in the juice stage of production, this wine is prepared under supervision of the Beth Din South Africa. It is Mevushal and Kosher for Passover.

TASTING NOTE Tropical pineapple, hard candy and passion fruit on the nose give way to a fresh, crisp and well-balanced palate.

FOOD PAIRING The perfect partner to a wide array of dishes including chicken and fresh fish.



Alc 13.5% | RS 3.0 g/l | pH 3.5 | TA 6.5 g/l