

CHENIN BLANC

2024

Chenin Blanc

ORIGIN Coastal Region

VITICULTURE Trellised vines planted in sandy clay loam soils in the high-altitude, cool climate region of the Helderberg.

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. The juice is then flash pasteurised two days later to 90°C. Once the juice has cooled overnight, it is inoculated with KP yeast and yeast nutrients thus ensuring the product is both Mevushal and Kosher for Passover. Fermentation takes place over the next 14 days at 14°C. This wine is made under the supervision of the Beth Din South Africa and the United States Orthodox Union with all ingredients used being strictly kosher.

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 13.2% | RS 1.5 g/l | pH 3.45 | TA 5.5 g/l