



2018 Pecan Stream Chenin Blanc

Cultivars:	95% Chenin Blanc, 4% Chardonnay, 1% Viognier		
Production Area:	Stellenbosch & Swartland		
Production Quantity:	10,000 cases		
Barrel Ageing:	Only Viognier and Chardonnay components		
Analysis:	Alc 13.2%	RS 2 g/L	
	TA 4.8 g/L	pH 3.4	

Description:

A wine style driven by light elegant fruit, freshness and balance. Aromatics of fresh pear, peach pip, honey comb and apricots, along with hints of delicate white flowers in the background. The Chardonnay and Viognier components add extra texture and roundness to the mouthfeel of the wine.

Vintage review 2018

Another tough vintage for South African wineries as severe drought conditions continue. Early ripening varieties more affected as they are harvested in the middle of summer, with later ones being hardier during this period. Whites and blanc de Noir have surprised with good freshness and the reds show great promise with lower alcohols.