

# HILL & DALE

## Chenin Blanc 2024

Stellenbosch Chenin Blanc is celebrated for its vibrant acidity, complex flavours, and ability to age beautifully. The region's unique terroir and climate, including rich soils and cooling breezes from False Bay, contribute to its exceptional quality and distinct character.

### VINIFICATION

Hand-harvested in mid-February, the grapes were crushed, clarified by flotation, and inoculated with selected dry yeasts. Fermented in temperature-controlled stainless-steel tanks at 14°C for 18 to 20 days, the wines were then racked, blended, and bottled.

### TASTING NOTES

**Colour:** This wine displays a pale lemon colour.

**Aroma:** Showcases a bouquet abundant in tropical and stone fruit aromas, including yellow apple, melon, white peach, baked pineapple, and hints of lemon curd.

**Palate:** The palate is characterized by crisp, clean drinkability with flavours of pear, yellow apple, and grapefruit.



Pairs wonderfully with light salads, seafood dishes like grilled shrimp or citrus-marinated fish, and fresh cheeses like goat cheese or feta.

**Serving Temp:** 7-12 °C

### ANALYSIS

ALC: 12.87 %

pH: 3.50

TA: 5.5 g/L

RS: 2.8 g/L

