

citrus grove chenin

A zesty burst of sunny citrus flavour...

A FUN TWIST OF INNOVATION

Scratch the orange strip on the back label for a burst of citrus scents that will have your mouth watering for a taste of what's inside!

Vintage: 2016

Variety: 100% Chenin Blanc

Origin: Coastal Region

Selected from bush vine vineyards in Agter-Paarl and characteristic zesty citrus fruit character.

Winemaker's notes: 2016 was a earlier harvest tthat was dry and hot.

The grapes were harvested by hand in the cool early morning, and immediately crushed and de-stemmed on arrival at our cellars. Cold fermented in stainless steel and left to settle before final blending.

Tasting notes: Vibrant gold with bright green glimmers packed with punchy citrus aromas of orange, tangerine and a tropical twist of honey melon and pineapple all following through on the palate in a fresh surge of key lime and Clementine flavours brushed with minerality on the zesty mouth watering finish.

Serving notes: Crisp and enticing for best enjoyment within the first year or two of vintage. Serve ice cold with or without food.

A great match with sushi, Thai chicken wraps, Caesar salad or crumbed calamari.

Technical Analysis: 13.5% Alcohol / 3.5g/l Residual Sugar
6.0g/l Total Acidity / 3.5pH



Bellingham.  The logo for the Insignia Series, featuring a circular emblem with the letters 'IS' inside, surrounded by the words 'INSIGNIA' and 'SERIES'.