



the
beachhouse

Chenin Blanc

vintage : 2022

variety : 100% chenin blanc

origin : western cape

colour : pale gold with vibrant green glow

nose : upfront citrus and tropical fruit notes.
a light and refreshing palate teaser, packed with sunny, tropical passion fruit and pineapple, invigorated by citrus twang and a lively lemon and lime surge on the dry, frisky finish.

food suggestions : almost any fish or seafood, especially sushi, shrimp, grilled prawns, oysters or mussels in a creamy white wine sauce. it's delicious with roast chicken, smoked turkey salads, macaroni and cheese or any other creamy pasta, it's also a great wine on its own for social sipping.

serve : well chilled in a large glass. best enjoyed within a year or two of vintage.

technical analysis : alc : 13.0% vol rs : 2.5 g/l

ta : 6.0 g/l ph : 3.5

Balmy days, long lunches & great friends

a wine by *Douglas Green*
VINTNER

capet☆wn sandt☆n new y☆rk ontari☆ *wherever the sun sets.*

www.thebeachhouse.com