

# Born of Fire

CHENIN BLANC - W.O. CAPE COAST - SOUTH AFRICA

ORGANIC WINE – CERTIFIED BY C.U. 882212

**CLIMATE:** Mediterranean. “Born of fire” vineyard is located less than 40 km from the ocean and experience beneficial coastal conditions, especially cool sea breezes.

**SOIL:** Composed of clay and shale. Brownish, strongly structured, on partly decomposed parent rock, with good nutrient reserves and water-retention properties.

**VINEYARD:** It is certified ORGANIC in accordance with principles of organic farming, which excludes the use of artificial chemical fertilizers, pesticides, or herbicides. The goal is to produce quality wines and valuing the expression of the terroir, promoting positive interactions between soil, climate and plants.

**WINEMAKING:** The grapes are picked by hand at the coolest time of the day. After a gentle pressing, and a stating setting, the juice goes to 300 litres barrels and tank, start the fermentation with wild yeast. The 300L barrel size helps the wine to develop complexity and terroir aromas. The idea is to keep as much as possible the minerality of the wine and the freshness.

**AGEING:** 12 months in barrels and tank.

**TASTING:** A fabulous white wine, showing mango, papaya and dried-lemon character with stony and floral notes. Deep and complex palate with wonderful tension between the tropical fruit, the spicy oak and a peppery quality. The long finish is both bright and creamy.

**WINE & FOOD:** As an aperitif with prawns, fish terrine, seafood salad, marinated raw fish, sushi, steamed fish, snails in garlic, spaghetti with clams, veal stew with tarragon, fresh or hot goats cheese.



CAPE OF GOOD HOPE

