

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 2 weeks of maceration & wild fermentation, the wine goes to 300 litres barrels. The 300L barrels size helps the wine to develop complexity and terroir aromas.

AGEING: 12 months in barrels

TASTING: Very complex, rich, red to dark fruit and plenty of very fine, exotic, sweet-scented spice, as well as a red floral edge and a thread of dried herbs and fresh earth. The palate has a powerful, layered, long and symphonic feel and is packed with rich red-plum and black-cherry flavor. Dark chocolate, black cherry, dark plum and more.

WINE & FOOD: To serve with chicken wrapped in bacon and cheese, bacon salad, duck salad, duck in plum sauce, grilled lamb, and cheeses such as Brie or Camembert.



CAPE OF GOOD HOPE

