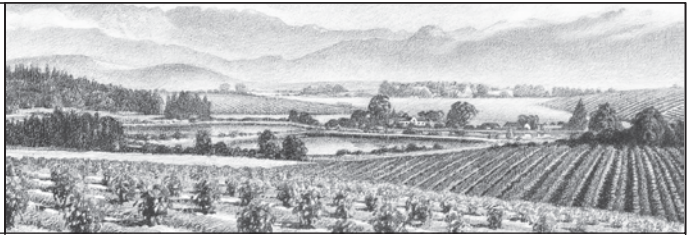


M·A·N Family Wines Sparkling Chenin Brut



Wine description & food pairing

A lively bouquet of summer fruit and fresh tropical fruit on the palate. The natural acidity of the Chenin Blanc from our valley lends a vibrancy to the finish. This wine will compliment spicy dishes, seafood and deep fried canapés. Serve well chilled below 7° C.

Vineyards

Dry-farmed, trellised and untrellised vineyards from the Agter-Paarl region.

Winemaking techniques

The grapes were harvested at 19° - 20° balling for optimum freshness and natural acidity. De-stemming, crushing and pressing then takes place followed by settlement of the juice through light clarification process. Cold fermented in stainless steel tanks to preserve fruit and crispness. A final clarification is done before the wine is moved to a pressure tank and CO₂ is added.

Chenin Blanc

Locally known as Steen, the traditional South African word for Chenin Blanc. This thrives in the climate and deep soils of our region.

Technical details:

Blend: 100% Chenin Blanc • **Grape source:** Dry-land vineyards in Agter-Paarl

Closure: Natural Cork

Alc: 12,0% • **RS:** 11,7 g/l • **TA:** 6,0 g/l • **pH:** 3,30