


PULPIT ROCK
Winery

TECHNICAL DATA SHEET & TASTING NOTES:

WINE: **STORIES** Chenin Blanc / Viognier

VINTAGE: 2021

WINE OF ORIGIN: Swartland

WINE ELABORATION:

Manual harvesting of grapes. Fermentation maintained at a controlled temperature (14-16 °C) in stainless steel tank. After fermentation, the wines were left on the lees for approximately two months to enhance complexity.

TECHNICAL INFORMATION :

Varietal composition : 92% Chenin Blanc and
8% Viognier

Type of wine: White

Geographical location: Swartland

Vineyard: Trellised, 8 tons / hectare

Alcohol: 13,0%

Total acidity: 5,4 g/L

pH: 3,36

Volatile acidity: 0,29 g/L

Residual sugar: 1.8 g/L

TASTING NOTES:

The wine has tropical aromas, with a flintiness and attractive minerality. Mouthfeel shows good volume and crisp aftertaste.

Serving temperature: 12°C

SERVING SUGGESTION:

Most enjoyable with fresh oysters, seafood pasta, roasted chicken and salads.

