

PULPIT ROCK
Winery

TECHNICAL DATA SHEET & TASTING NOTES:

WINE: STORIES Chenin Blanc / Viognier

VINTAGE: 2026

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 : 80% Chenin Blanc and
20% Viognier

Type of wine: White

Geographical location: Swartland

Vineyard: Trellised, 8 tons / hectare

Alcohol: 12.9%

Total acidity: 5.8 g/L

pH: 3,34

Volatile acidity: 0,32 g/L

Residual sugar: 4.4 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.

