



Epiphany Chenin Blanc

Wine of South Africa

Epiphany



Key Information

Region	Western Cape, South Africa
Grape Variety	85% Chenin Blanc, 15% Colombar
ABV	12% (9 units per 75cl bottle & 1.5 units per 125 ml glass).
Allergens	Contains sulphites.

About

Epiphany is an experience that encapsulates the essence of South Africa. Crafted with passion and expertise, our wines deliver over and above expectations with great flavour and style. Epiphany - Where taste meets revelation!

Viticulture


Chenin Blanc is a versatile white grape that has found its New World home in South Africa. The grapes have been sourced from the Worcester region along the river valley, which moderates the temperature in the vineyards. They are then picked at the perfect time for flavour intensity and to preserve the acidity.

Winemaking

This lovingly crafted wine is produced by direct pressing, followed by fermentation at cooler temperatures in stainless steel to preserve the delicate, fruit flavours. The wine is then gently aged on its fine lees to give additional complexity and body. The overall result is a fresh, fruity wine with great finesse.

Tasting Notes

A dry Chenin Blanc that delivers a medley of ripe fruits; pear, peach, and honeydew melon with a zesty, citrus finish. Best served chilled. Pairs well with sweet and sour pork, mushroom risotto or as a refreshing aperitif.



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12:29 pm, 23 Apr 2024

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