

A DIFFERENT
TAKE
ON WINE.

Tall horse WINES



CHENIN BLANC 2017

SPECIES

100% Chenin Blanc

VINTAGE

2017 was one of the driest harvests in years, with a later, longer ripening season that produced grapes bursting with wildly concentrated flavours and aromas.

HABITAT

Grapes are sourced from selected vineyards across the diverse micro-climates of the Western Cape for varied characters and components that deliver balance and complexity in the final blend. Harvested in late January by hand at a full ripeness averaging 23°B.

GESTATION

Separate lots were fermented at 13°C in stainless steel tanks until dry, then left on the lees until final blending, filtration and bottling at our cellars in Wellington.

CHARACTER

Glistening gold with a generous fruit salad of flavours and aromas including tropical mango, pineapple, passion fruit, guava, honey melon and papaya tinged with a discreet spice. Gregarious, yet still graceful with a mouth-watering fruity finish.

FOR YOUR DRINKING PLEASURE

Best enjoyed within the first year or two of vintage when the fruit is most fresh and vibrant. Serve chilled for effortless social enjoyment or with fish and chips, roast chicken or macaroni & cheese.

ANALYSIS

Alcohol 12.5%
Residual Sugar 7.5 g/l
pH 3.5
Total Acidity 6.0 g/l

ENVIRONMENTAL INTELLIGENCE

Tall Horse lightweight glass project saves 120kg of Carbon for every 1000 bottles. And we recycle.