

Pale yellow in colour with aromas of lime, pear and fynbos-honey on the nose. Light and slightly saline on the palate with flavours of citrus and stone fruit.

VINEYARD SITES

These grapes are sourced from dryland vineyards in Darling.

WINEMAKING

The grapes were hand harvested at 21° balling, gently crushed and pressed. After 48 hours settling, the clean juice was cold fermented in stainless steel tanks. Only free run juice was used. The wine spent time on fine lees before it was stabilized and bottled.