

# The Curator White

## THE FACTS

**COUNTRY:** South Africa

**REGION:** Western Cape

**APPELLATION:** Swartland

**CEPAGE:** 60% Chenin Blanc, 20% Chardonnay, 20% Viognier

**WINEMAKING:** Vinification is kept simple and straightforward—just the way it should be! Grapes are picked by hand, chilled overnight, and then pressed into settling tanks to rest up. The next day, the juice gets moved into fermentation tanks to do its thing. No stressing over fancy temperature controls here — they'd rather focus on keeping the cellar beer-cold and letting the wine take its natural course. Maturation happens six months after fermentation, once everything has settled down. The blend? That's decided during a series of lively tastings and dinners where blend options are put to the test. The one that gets finished first at these gatherings is the winner, because, let's face it, that's always the best choice! Chenin Blanc makes up the largest portion of the blend, serving as the base and backbone and providing fruit forwardness. The Chardonnay and Viognier components add texture and richness with a bit of spice.

**ALCOHOL BY VOLUME:** 12.9%

## THE ADJECTIVES

**OVERALL:** Elegant, fresh Swartland white blend that's vibrant & fruity

**AROMAS / FLAVORS:** Dried peaches, apricots, ripe citrus, and white stone fruit

**MOUTHFEEL:** Cool, fresh palate w/ slightly smoky texture & spicy finish

## THE SELLING POINTS

**SUSTAINABILITY:** Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

**PAIRINGS:** Light seafood, creamy pasta, roasted chicken & fresh salads

