



WHITE KNIGHT 2019

100% Chenin blanc. Our grapes are picked with a bout freshness. In the cellar the Chenin Blanc is crushed and destemmed before pressing followed by cold fermentation in stainless steel tanks for 3 weeks. The wine is left on its fermentation lees up until bottling.

ALC 13.5%	RS 2.06g/L	VA 0.49g/L
PH 3.4	TA 6.03g/L	TSO ₂ 146mg/L

Zesty and fresh with intense citrus notes with hints of cut grass and fresh melon on the nose and honey, ginger and lemon ice-tea on the palate with an elegant complexity.