

Chenin Blanc

(250 mL Cans)



- Sustainable viticulture, natural yeast fermentation.
- A wine that evokes the magnificence of Cape Town in summer and as natural as the African bush.
- Modern 250 mL can packaging. Not a drop compromised on craft winemaking.

About Safriel House: We are a first generation American immigrant wine making family that has taken a leap of faith to follow our dreams to make PURE South African wines for our modern lifestyle where you can TASTE the difference. We are mission driven and founded upon a passion for, and working experience of South African grape growing terroir and wine making.

Since 1990, Yair Safriel worked and travelled throughout the Cape Winelands in search of exceptional winegrowers producing ure has been given new inspiration with Lynne Safriel at the helm, a dynamic family team and close partnerships with the most respected vineyard owners. Generous, convivial, accessible are descriptions that come to mind when discovering these inspiring wines.



The Chenin Blanc bush vines provide a shady canopy to the ripening grapes.



Inspiration: Come walk on the wild side with us.

Channeling our African roots, our cans of gnarly old bush vine Chenin Blanc and Sauvignon Blanc are flavorful, fun and fresh. And for a similar price range as the mass-produced chemical wines, you can get a vineyard-to-table wine in a can that is certified for sustainability and integrity and made with an emphasis on avoiding artificial additives

Tasting Notes: A bright, crisp, and clean wine reminiscent of a warm summer's day. If you do pour it into a glass, expect a deep straw color that points towards both ripe freshness and complexity. The nose brings tropical and stone fruits first, eliciting thoughts of tangerine and lychee. The palate is round and fleshy with lychee again, along with white peach, apricot & green apple. The finish is long, soft & affectionate.

Pairing Suggestions : It's impossible not to be swept away by this swoon-worthy Chenin Blanc, especially when paired with some delicious homemade food! Enjoy this aromatic white with equally aromatic southeast Asian fare - coconut and lime curries, Chinese lemon chicken, sweet 'n' sour pork or tofu and Pad Thai would all be excellent options. Chicken and lemon tagine, roast cauliflower or cauliflower soup, and all kinds of white fish and seafood dishes would also do the job perfectly.

The Vineyard and the Wine: Made from 20 year old dry farmed Chenin vines planted in soils of decomposed granite and shale. The grapes are handpicked and fermented spontaneously using naturally occurring yeasts.

Technical details: Alc - 12.54 %vol ; pH - 3.5; RS - 2g/l; TA - 5.7

