



Safriel House is a family owned wine house founded upon a passion for South African winemaking, grape growing terroir, and hands-on experience in the cellar. Our small batch wines honor the 300 years of winemaking heritage of the Cape, while at the same time incorporating sustainable, innovative and minimal intervention winemaking techniques. Safriel House wines are part of the new wave of South African wineries and express the climate, geology and wine making styles that make South Africa unlike any other growing region in the world.



### The Heritage

Since wine was first pressed in the Cape of Good Hope in 1659, South African Natural Sweet wines have been legendary: immortalized in Jane Austen's novels and a favorite of Napoleon. With nurturing of dryland vineyards and sustainable farming practices, we are honoring the heritage of this great wine.

### Vineyard and Winemaking Notes

17-year-old vineyards on five-wire trellises in the Paarl area, a premier region for Chenin Blanc, with little to no irrigation to concentrated the flavors of the grapes. The soils are deep and strong in structure, generally decomposed granite. The grape clusters are snapped for the natural "Dry on Vine" process when their sugar reaches 23° Balling. The grapes are then hand harvested at a minimum of 32° Balling and approximately 80% raisin stage. Skins are drained and pressed. Flotation is followed to achieve a clean and clear juice. Fermentation takes place in a 500L French Oak barrel until the desired residual sugar and alcohol balance is reached. Wine is removed from the barrel and thermo-flashed to stop fermentation and is then cross-flowed back to the barrel for a further eight months. Technical details: ALC - 10.58% Vol; PH - 3.39; RS - 188.8 g/l; TA - 7.2 g/l

### Tasting Notes

With its appealing color, enticing aromas and vibrant mouthfeel, this wine is made to please. Marmalade and honeycomb aromas with a hint of ginger are all prominent on the nose, whilst the palate is viscose and voluptuous. Enjoy as dessert or pair with sugar glazed desserts, matured cheeses or other sweet treats. Ready to be enjoyed now with the potential to age further for eight years.

### Awards

92 points - James Suckling  
93 points - Tim Atkin



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



Lynne Safriel in a quiet corner of the cellar.