



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 Vineyard

The grapes originate from a certified heritage vineyard in the Agter-Paarl appellation, one of the premier regions for Chenin Blanc. This heritage vineyard owes its existence to the unique terroir and the dedicated individuals who have cared for it over the years. The vines are trained as small bush vines with no irrigation and are thus in natural balance.

Our ability to offer you wines from this heritage vineyard is a result of our extensive history and close partnerships with the most esteemed vineyard owners. To celebrate this, we have rebranded our Chenin Blanc in our distinguished Black Label with an elegant gold wax closure, and placed the Certified Heritage Vineyards decal on the bottle.

### Winemaking Notes

The grapes are hand harvested, destemmed and the juice kept in contact with the skins for 3 hours. Only the pure free run juice is used for the wine.

Fermentation occurs in smaller French oak barrels for complexity and tank for freshness. The wine is batonaged once a month for 3 months and aged in barrel for a further 10 months.

Technical details: ALC - 14.17% Vol; PH - 3.52; RS - 4.3 g/l; TA - 6 g/l

### Tasting Notes

Made in a new world style: rich, complex, aromatic with fruit and structure. Citrus, pear, peach and pineapple notes are evident in the aromatics. The palate boasts hints of citrus, litchi and vanilla with a crisp finish and balanced acidity. The wine is ready to drink now and will continue to gain complexity up to 5 years. Pair with Brie, cheddar and aged Gouda. Elevates salads, seafood, chicken or fish in a creamy, sweet & sour or chili sauces and Asian dishes.

### Awards

92 points - James Suckling

90 points - Tim Atkin



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



Lynne Safriel filling barrels in the cellar.

