# Percheron Chenin Blanc Viognier, WO Coastal Region 2025

**SAB215V22025**

2019 Vintage

*Boutinot South Africa*

*— Coastal Region, South Africa*

Decanter World Wine Awards Silver 2022

A vibrant and zingy mix of old vine Chenin with young Viognier.

## Production

This wine is made of 85% Chenin Blanc and 15% Viognier. Grapes are grown on 30+ year old trellised Chenin and 15 year old Viognier in the Coastal region, mainly from Swartland vineyards. The climate is perfect for viticulture with the low rainfall summer months, tempered by cool afternoons and the cold winters allowing the vines to rest and to build up the reserves. Part of the Chenin Blanc is wild yeast fermented and kept on the yeast lees for as long as possible in order to achieve a rounded palate with good fruit concentration.

## Tasting note

Fresh and aromatic with lemon zest, white peach and hints of jasmine on the nose. Fleshy stonefruit and ripe citrus flavours on the palate are balanced by bright and lively acidity. A taut, incisive finish with a touch of minerality delivers a delicious, flavoursome and characterful wine.

## Food Match

Grilled prawns with plenty of garlic and chilli, whole lemon sole fried in butter and also delicate freshwater fish dishes.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
WO Coastal Region

Winemaker:
Ryno Booysen

Grape Varieties:
Chenin Blanc 95%, Viognier 5%

Suitable for:
Vegan

Bottle Barcode:
5039161000890