



# USANA

## USANA BARREL FERMENTED CHENIN BLANC

**Vintage:** 2014

**Cultivar:** Chenin Blanc (100%)

**Wine of Origin:** Elgin

**In the Vineyards:** All the grapes came from a block on a family farm in Elgin. All the vineyards are trellised. All grapes are harvested by hand in individual bins in optimal conditions to ensure true quality from beginning to end.

**In the Cellar:** We do whole bunch press. The wine was naturally fermented in French oak barrels. The wine spent 11 months in the barrel before bottling. While in the barrel the wine was on the lees for 4 months. 100% of the wines was fermented and aged in barrels and 14% new wood was used to mature the wine.

**Tasting Notes:** The Usana Chenin Blanc is a beautifully balanced wine. The natural fermentation added a softer, creamier mouthfeel while the oak added complexity and body to the wine. On the nose and palate there are hints of white peach and pear, a hint of apple with a touch of toastiness from the barrel aging.

**Analysis:** Alcohol: 12.5%; Residual sugar: 1.8g/l; Total Acidity: 5.5g/l pH: 3.28

**Aging Potential:** We believe that our wine improves with age and will drink at its best after a year or two of being in the bottle. The aging potential is up to 5 years.

**Serving suggestions:** The Usana Chenin Blanc will pair well with cream or butter poultry dishes. It will also pair well with seafood such as salmon and tuna as well as lighter pork dishes.

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