



Percheron Chenin Blanc / Viognier

It was the simple love of Loire Chenin Blanc that first led Boutinot to South Africa in 1994, where they pioneered the 'wild yeast' ferment style that has now been adopted by many producers in this region. Since then they have been exploring the country's amazing vineyards to make fabulous wines from specific sites and plots. Headed by Marinda Kruger-van Eck and Ryno Booysen, the key is knowing the characteristics of each plot, understanding the benefits each grape can bring, and using this information to break rules and push boundaries. Marinda says, *"I use a combination of my knowledge and love of nature and science to create versatile, expressive and food friendly wines from this wonderful country. The whole of the Cape is our vineyard"*

The wine gets its name from the Percheron horses still used on the Waterskloof estate and is vibrant and aromatic with delicious generous fresh apricot, white peach and hints of passion fruit on the nose. On the palate it has tight, white, fleshy stone fruit with a balancing sandy texture. Bright acidity and minerality delivers a delicious balance.

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

Producer: Boutinot South Africa

Winemaker: Marinda Kruger-van Eck

Country of Origin: South Africa

Region of Origin: Swartland, Western Cape

Grapes: Chenin Blanc (80%), Viognier (20%)

ABV: 13.0%

Closure Type: screwcap

