

CELLAR  
 EXCLUSIVES



# SPARKLEHORSE CHENIN BLANC MCC 2017

## TASTING NOTES

Ken Forrester Wines has a superb reputation for Chenin Blanc, and this sparkling wine in the classic tradition is no exception.

A carefully selected cool vineyard site allows the grapes to mature while maintaining the all important refreshing acidity.

Made by the Cap Classique or traditional method, this wine aged for 7 months on lees and 24 months sur lattes to develop a creaminess and delicate mousse while still maintaining bright, fresh apple, pear and quince aromas.

An ideal bubbly to celebrate with and equally at home with light creamy chicken and fish dishes.

## ACCOLADES:

**Sparklehorse Chenin Blanc MCC 2016**  
 Tim Atkin – 90 points

## GRAPE VARIETIES

100% Chenin Blanc

## VINEYARD

**Region:** Stellenbosch, Helderberg

**Soil:** Clovelly – (deep yellow sand), Mature unirrigated vineyards with controlled yields (planted 1975)

**Locality:** South-south-west

## HARVEST

**Yield:** Approximately 4 - 6 tons. Low trellis.

## ANALYSIS

Alc 11.5	TA 7.0	RS 4.1	pH 3.10
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