



TERRAVINUM RESERVE WHITE 2015

Our winemaker selected the best Chenin Blanc, Viognier and Chardonnay from our cellar to craft this elegant and well-rounded wine. A true crowd pleaser.

IN THE VINEYARD & VINIFICATION

Farmed dry-land, thus not irrigated. Selected from various pockets of grapes. The vines are aged between 15-50 years. Handpicked early in the morning and cooled overnight. All the varietals were handled separately in the cellar and the final blend was only made after the 8 month aging process. The wines were fermented in concrete, stainless steel and wood fermenters of various sizes.



COLOUR:	Yellow wheat
NOSE:	White peach, zest of lemon and lime with beautiful floral undertones
PALATE:	Elegant yet bursting with flavours of peach, mineral undertones with a hint of spice
GRAPES:	54% Chenin Blanc, 35% Viognier, 11% Chardonnay
ANALYSIS:	Alcohol: 13.45% Residual Sugar: 3.0g/l PH: 3.37 Total Acidity: 5.1g/l



Lammershoek Farms & Winery (Pty) Ltd.

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