



MHUDI

Coaxed From the Best Bush vines



MHUDI BOUTIQUE FAMILY WINE BARREL FERMENTED CHENIN BLANC 2019

The Mhudi Wines are made from grapes of dryland vineyards, which showcase the uniqueness of the wines grown in this testing terroir. The wine is made in a new world style, complex with ample fruit and structure.

Vinification

Made in a rich and ripe wooded style, this Chenin Blanc is fermented and matured in 500L French oak barrels with selected wine yeasts. The wine has a good rest for 10 months in the barrels. Together with the age-old traditions of dry land viticulture, it has resulted in a very aromatic and richly textured wine, with characteristics typical of Chenin Blanc grown under these conditions.

Technical Notes

R/S	T/A	V/A	Ph	Alc
3.2g/l	6.2g/l	0.55g/l	3.44	13.98%

Tasting Notes

Light gold. Fruit salad and quince on the nose. Rich and creamy on the palate. Pineapple, stewed fruits and dried apricot. Complex and lots of depth. A fine example of a great South African Chenin Blanc. Drink now or cellar for at least 5 years.

Food Pairing

Pair with dishes such as seafood casserole, chicken curry or fragrant cheese.

Barcodes

Bottle: 6009900023236 | Barrell: 16009900023233

Packaging

6 x 750ml