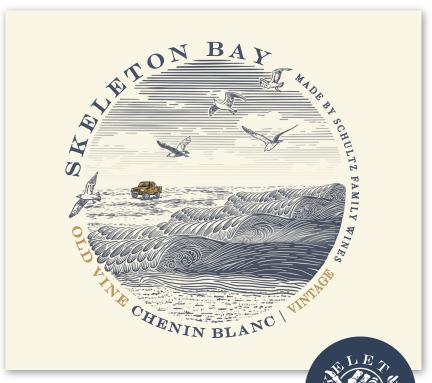


SKELETON BAY CHENIN BLANC

Grapes were picked early morning from old vines in in Paarl and Somerset-West, whole bunch pressed and the juice was allowed to settlle overnight. Barrel fermentation completed in old Burgundy barrels & aged on primary lees for 9 months.



ACTUAL SIZE LABELS

SKELETON BAY OLD VINE CHENIN BLANC VINTAGE

Chenin Blanc vines since 1961, rooted in decomposed granite soils, were harvested by hand, whole bunch pressed and aged for nine months in a small batch of 15 French oak barrels. About the same amount of

This newly discovered wave, also known as 'The Donkey', displays some of the longest, smoothest waves in the world, but beware, this Donkey can kick.

seconds you'd be in one barrel at Skeleton Bay.

Aromas of honeysuckle florals carry through onto a palate of pear and tropical flavours.

WINE OF ORIGIN WINE OF SOUTH AFRICA ALC% Vol | 750 ml \ sulphites



DON'T DRINK AND WALK ON THE ROAD, YOU MAY BE KILLED.

CORK CLOSURE + POLYLAM CAPSULE



WINE OF ORIGIN WESTERN CAPE

WINEMAKING PRACTICES:

Natural Fermentation

17°C Fermentation

Grapes were picked early morning from very old vines, whole bunch pressed and the juice was allowed to settle overnight. Fermentation in 20 old Burgundy barrels. Aged on primary lees for 9 months.

Alcohol	12.5%
Residual Sugar	3.1 g/ l
рН	3.4
TA	5.9 g/ l
Maturation	5 - 10 Years

FOOD PAIRING:

Great for an aperitif but will pair well with fish or light meats.

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BAY