



SKELETON BAY CHENIN BLANC

Grapes were picked early morning from an 1961 old vineyard in Paarl, whole bunch pressed and the juice was allowed to settle overnight. Barrel fermentation completed in old Burgundy barrels & aged on primary lees for 9 months.

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W.O. PAARL

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	2.0 g/ℓ
pH	3.36
TA	5.8 g/ℓ
Maturation	5 - 10 Years

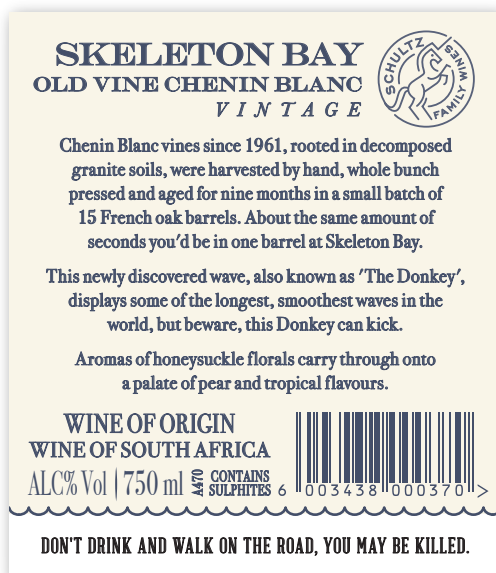


FOOD PAIRING:

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



ACTUAL SIZE LABELS



CORK CLOSURE + POLYLAM CAPSULE



✉ wine@rudischultz.co.za
📷 @schultzfamilywines

WWW.RUDISCHULTZ.CO.ZA

🌐 /schultzfamilywines
☎ +27 82 928 1841