

bizoe

handcrafted wines



Henrietta

This formidable white blend is named after winemaker Rikus Neethling's mother Henrietta, and shares many of the qualities he admires in her. It is vibrant and refreshing yet refined and layered, with intricate flavours that constantly evolve in the bottle, giving this wine outstanding longevity.

VITICULTURE AND VINIFICATION

The grapes have been specially selected from the Franschoek region to create a perfectly complementary flavour profile and balance between the Sémillon and Sauvignon Blanc. All these grapes have been harvested early morning to preserve the natural aromas. Only the best grape bunches are selected through careful quality sorting at the cellar. After the press process is complete, the juice is directly poured into barrels. Once inside the barrels, natural fermentation takes place and the wine is left on the primary yeast sediment for 7 months before being racked clean and bottled.

WINE DESCRIPTION

This intriguing wine shows wisps of orange peel on the palate, fresh tropical fruit aromas and a delicate aftertaste derived from being matured in oak barrels for 7 months. It is well balanced with juicy fruit, bright acidity and a flinty minerality. Enjoy with a variety of dishes like shellfish, vegetable salads and mild chicken curries.

ANALYSES

Sugar: 2.1 g/l

Total acid: 6.1 g/l

pH: 3.41

Alcohol: 13.5% Vol

SÉMILLON/SAUVIGNON BLANC 2017