


PULPIT ROCK
Winery

TECHNICAL DATA SHEET & TASTING NOTES:

WINE: Pulpit Rock, Louisa Cape White Blend

VINTAGE: 2023

WINE OF ORIGIN: Swartland

WINE ELABORATION: Manual harvesting of the different components (Chenin Blanc, Chardonnay and Viognier) of fruit is done. After gravity settling the fermentation process occurs in a combination of Stainless Steel tanks, Amphora and 500lt barrels at a controlled temperature. A portion of the wine went through malolactic fermentation before the final blend is put together prior to stabilization. The final wine is then racked and left on the fine lees before bottling occurs.

TECHNICAL INFORMATION

Varietal composition: 70% Chenin Blanc
28% Chardonnay
2% Viognier

Type of wine: White

Geographical location: Riebeeckberg

Vineyard: Trellised / Bushvines
(Viognier & Chenin Blanc)

Alcohol: 14.09%

Total acidity: 5.8g/L

pH: 3.56

Volatile acidity: 0.35g/l

Residual sugar: 1.7 g/l

TASTING NOTES: A light yellow coloured wine that indicates the use of oak and an alternative approach to express as much cultivar character as possible. The wine shows upfront Mediterranean fruit and dried apricots as well as the existence of oak on the palate. A fresh, crisp finish indicates a wine with ageing potential
Serving temperature: 18°C

SERVING SUGGESTION: Most enjoyable with white meat dishes and pastas.

