



FRATELLI
WINES



Classic Chenin

Variety: Chenin Blanc 80% Sauvignon Blanc 20%

Vintage: 2015

Production Information

Vineyard: Plot D/E Motewadi

Altitude: 548 mts (1,797 ft) above sea level

Soil Composition: Mother rock, Alkaline, sandy N-S exposure

Cultivation Technique: VSP – Vertical Sprouting Process

Plants per Hectare (1Ha = 2.5 acres) 4000

Harvest technique: Hand picked from 8 am / 6 pm

Yield/Ha: 14 tons

Total Production: 1,25,000 bottles

Fermentation protocol

Fermentation method: Fermented at 18-20° C, in stainless steel tanks for 10-15 days and final ageing in stainless steel tanks.

Wine analysis

Alcohol: 13.5

Total Acidity: 6.0

pH: 3.24

Tasting notes

A beautiful and vibrant Chenin based blend with aromas of peach, lemon and melons. Clean acidity and mineral texture adds to the freshness and the delightful palate of this wine from Fratelli.

Food pairing

Lahsuni Bhindi, Masala Khichdi, Kakori Kebabs, Som Tam (Thai Green Papaya Salad).