



# Lo & Behold, Chenin Blanc-Viognier, Western Cape, South Africa, 2024

## Viticulture

Sourced from undulating vineyards in the Swartland region of the Western Cape. Vines are rooted in sandstone soils and take in the Mediterranean style climate with its dry hot summer days, cool nights and mild, wet winters. Lo & behold, the perfect conditions for grapes to ripen slowly and develop complex and vibrant flavours.

## Winemaking

The Chenin Blanc and Viognier are vinified separately. 80% of Chenin Blanc undergoes a natural fermentation in stainless steel plus 10% aged in old French oak 300L barrels. The Viognier is fermented in cement tanks. Blended before bottling.

## Tasting Note

A vibrant, fresh white wine with beautiful ripe fruit at its core. Citrus, pear, peach and ripe tropical fruit characteristics envelop the palate through to the finish.

## Food Matching

This fragrant wine works well with pork, chicken dishes with salads, Thai green curry and vegetarian spicy dishes.



Product code: 5313

### Technical Details

#### Varieties:

Chenin Blanc 80%

Viognier 20%



**ABV:** 12%

**Closure:** Screw cap

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 6 Months

**Type:** French Oak 300 Litre

**% wine oaked:** 10

**% new oak:** None

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