



# CCM

(Chenin Blanc / Chardonnay / Marsanne)

Vintage 2022

Origin Tulbagh



## In the Vineyard

The grapes are from trellised vineyards that produce between 10-12 ton/ha. The grapes were handpicked at optimal ripeness with 22-24°B sugar.

## In the Cellar

Grapes were destemmed and pumped to static drainers. Only the free run juice was used. After settling the juice was fermented in 2<sup>nd</sup> fill French Oak barrels. No malolactic was done in order to preserve the freshness. The wine was matured for 9 months in barrels before bottling.

## Tasting Notes

This wine with its yellow straw colour has tropical fruit flavours from the Chenin Blanc, the citrus from the Chardonnay as well as the nutty, spice and lemon zest from the Marsanne. Rich and creamy on the aftertaste with a layered and complex finish. Spend 8 months in French oak to complete this amazing award winning wine.

The 50% Chenin Blanc, 25% Chardonnay and 25% Marsanne makes this a well-balanced wine with well integrated wood flavours.

## Food suggestions

Light meals like Seafood, Apple & Pear Salads and Chicken. You can also pair it with a creamy pasta.

## Chemical Analysis

Alc: 13.5%  
TA: 5.8

Res Sugar : 1.6 g/l  
pH: 3.48