



# Sparkling Wine

## DEMI-SEC



**WINE OF ORIGIN:** Western Cape

**ABOUT THE AREA:** South Africa's vineyards are mostly situated in the Western Cape near the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production.

**WINEMAKING:** Chenin Blanc grapes were harvested early at  $\pm 23$  degrees balling for optimum flavour. The grapes were destalked, crushed and pressed. The juice was then fermented until a dry wine was obtained. The wine was then transferred to chilled tank and injected with CO<sub>2</sub> gas to give it its sparkle.

**WINE DESCRIPTION:** This wine has rich fruity tropical fruit aromas characteristic of the Chenin Blanc grapes use. A semi-sweet, but crisp finish.

**SERVING SUGGESTION:** Serve well chilled, as a welcome drink or as an accompaniment to light meal dishes.

**CELLARING POTENTIAL:** Enjoy immediately.

**WINE ANALYSIS:** Alcohol: 12,22 % v/v  
pH: 3,43  
Total acidity: 6,1 g/l  
Residual sugar: 42,0 g/l



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