

CITY ON A HILL – WHITE

Western Cape



APPELLATION: Swartland

BLEND: Chenin Blanc (90%) Viognier and Muscat d’Alexandrie.

WINEMAKERS: André Bruyns

VINEYARD: _____

As the name of the wine suggests, City on a Hill comes from the undulating region of The Paardeberg (Horse Mountain), which divides the Paarl and Swartland. The fruit is sourced from a selection of parcels of 30-40-year old dry-grown bush and trellised vineyards situated at an altitude of 200-350m above sea level. Grown on soils of decomposed granite.

VITICULTURE: _____

Sit is integral to André’s winemaking approach. Farming is sustainable with some organic and biodynamic practices.

WINEMAKING: _____

The wines undergo a natural fermentation in old 300 litre oak barrels and concrete. Once fermentation is complete, the wine matures on its lees for ten months in the same vessels. The wine is bottled unfiltered.



WEBSITE: <http://www.cityonahillwine.co.za>

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Brilliant lemon in the glass, with aromas of white blossoms, cut apple, stone fruit and a gentle minerality on the nose. The palate wonderfully balanced, with bright acidity and creamy texture against a back drop of ripe apple and peach. The finish has a slight savoury edge, suggesting this wine will evolve with time.