

# EIGHT FEET



## White blend

<b>Vintage</b>	2023
<b>Composition</b>	Grenache blanc 44%, Chenin blanc 34% Roussanne 11%, Verdelho 11%
<b>Vineyard</b>	High density planted bush vines
<b>Soil type</b>	Schist
<b>Yield</b>	Average 8 tons/ ha

### Vinification and Cellar notes

All grapes are handpicked during the early morning hours and then cooled overnight in a temperature -controlled room at 5 °C. All the components were picked at different ripeness levels to ensure a balanced final blend, with good fruit purity, freshness, complexity and length. All the components were pressed separate and as whole clusters. The free run juice was then drained into a stainless-steel tank to let the juice settle for 24 hours at 8 °C. No enzymes are used during the settling process. The juice is racked from the thick lees to 2000L cement tanks. The wine ferment naturally and can take up to three months to complete. No Malolactic fermentation take place to preserve more of the natural acidity. After fermentation the wine is given a low dose of sulphur and is left on the lees. The wine spends a total of 7 months in cement tanks before it is blended and bottled.

### Tasting notes and food pairings

<b>Colour</b>	Yellow-green
<b>Nose</b>	White flower, ripe citrus and a hint of spice.
<b>Palate</b>	Vibrant and elegant with a creamy finish
<b>Food</b>	Chicken, pork, creamy pastas, salmon or grilled fish



ALCOHOL 12.93 %

RS 2.8 g/L

pH 3.53

TA 5.4g/L

TOTAL SO2 84 mg/L