

# EIGHT FEET



## White blend

<b>Vintage</b>	2021
<b>Composition</b>	Chenin blanc 35%, Verdelho 27%, Grenache blanc 24%, Roussanne 14%
<b>Vineyard</b>	High density planted bush vines
<b>Soil type</b>	Schist
<b>Yield</b>	Average 4tons/ 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 300 L old French oak barrels. 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 with regular "batonnage" The wine spends a total of 9 months in the barrel before it is blended and bottled.

### Tasting notes and food pairings

<b>Colour</b>	Yellow-green
<b>Nose</b>	Citrus and spice and a hint of tropical fruit.
<b>Palate</b>	Rich, textured with a balanced acidity
<b>Food</b>	Chicken, pork, creamy pastas, salmon or grilled fish



ALCOHOL 13.26 %	RS 3.1 g/L	pH 3.26	TA 6g/L	TOTAL SO2 94 mg/L
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