KOELENBOSCH CHENIN BLANC 2025

Bursting with aromas of white pear, apple, and tropical notes of pineapple and guava, the palate follows through with lively citrus zest that lifts the wine. The natural acidity provides a crisp, mouthwatering freshness, while the fruit adds roundness and depth, creating excellent harmony. The finish is clean, lingering, and refreshing, making it both versatile with food and delightful on its own.

FOOD PARTNERS

Grilled line fish with lemon butter, Roast chicken with herbs, or lightly spiced peri-peri chicken. Pork belly with apple glaze or honey-mustard pork chops.

ANALYSIS

Alcohol : 13.04 %

Sugar : 1.4 g/l

pH : 3.47

Total Acid : 6.1 g/l

