

EIGHT FEET



White blend

Vintage	2019
Composition	Chenin blanc 31% Grenache blanc 29% Verdelho 20% Roussanne 20%
Vineyard	High density planted bush vines
Soil type	Schist
Yield	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 10 months in the barrel before it is blended and bottled.

Tasting notes and food pairings

Colour	Straw – yellow
Nose	White flowers, citrus and spice
Palate	Rich, textured with a balanced acidity
Food	Chicken, pork, creamy pastas, salmon or grilled fish



ALCOHOL 13.81 %	RS 2.2 g/L	pH 3.32	TA 6.4g/L	TOTAL SO2 85 mg/L
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