



# THOKOZANI

## CHENIN BLANC 2024

### ABOUT THOKOZANI

Thokozani means 'Celebration' and a more appropriate name for a story about generosity, hope, inspiration, dedication and upliftment is hardly possible. It is in this spirit that our project was launched with its central focus on the achievement of sustainable economic empowerment. Thokozani sets an example of real transformation, upliftment and empowerment for BBBEE companies throughout South Africa.

### WINE MAKING

Grapes are harvested early hours of the morning in February. grapes are sorted, crushed and pressed. Juice cold settles over 3 days in stainless steel tanks. Fermentation takes place in 400L barrels. Once fermentation is complete wine is left on the lees for 6 months while batonnage takes place once a week. Barrels are then blended, stabilised, filtered and bottled.

### TASTING NOTES

Medium bodied Chenin with notes of peach and pineapple on the nose, followed by biscuit notes well balanced acidity and wood integration.

### FOOD PAIRING

This wine will pair well with roasted pork belly, line fish or a creamy mushroom pasta.

#### COMPONENTS:

100% Chenin blanc

#### WINE OF ORIGIN:

Western Cape

#### HARVEST DATE:

February 2024

#### YIELD:

6 Tonnes per  
Hectare

#### AGEING POTENTIAL:

Mature for up to 5 years

#### TEMPERATURE:

Serve between 10°C to 13°C

**ALCOHOL:** 13.72 %

**RESIDUAL SUGAR:** 2.0 g/l

**TOTAL ACIDITY:** 5.79 g/l

**PH:** 3.48

#### ENERGY:

(100 ml) E = 340 KJ / 82 Kcal

#### PACKAGING:

1354g per 750ml bottle

#### NUTRITIONAL INFORMATION:



[www.thokozani.co.za](http://www.thokozani.co.za)



Thokozani Wines



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