

DORRANCE WINES

BLANC

2019



Grape Varietals

ABV

Chenin 100%

12.5%

Vinification

Whole bunch fermentation. No crushing or destemming takes place. The grapes are fermented, aged in stainless steel tanks and kept on lees for four months.

History

Born and raised in France, from a Calvados family, Christophe Durand moved to Cape Town in 1995. Initially working as a supplier of premium French wine barrels, he became more and more involved in winemaking, eventually combining his knowledge and passion for fines wines to create Dorrance Wines.

A strong proponent of tradition, Christophe's philosophy is to interact as little as possible with the grapes, leaving each cuvée to reflect the elegance of its terroir. The Dorrance portfolio includes stunning vineyards from across the Western Cape.

Tasting Notes

Pale straw in colour, this wine has a nose of sun ripened pears and wet granite. The palate has a vibrant acidity balanced by a soft, round texture. The wine has a fresh, mineral finish. Best drunk young and served at 10 to 12 °C.