

Kontras

DEF. ENG: CONTRAST [cɔn'trast]

A lost dream from the outskirts of the Black Forest in Germany – a fateful meeting in Australia and two passionate winemakers wanting to produce handmade wines. Kontras is the canvas, Stellenbosch is the origin and each unique edition tells a new story.

CHENIN BLANC 2018 EDITION #1



Character:

Chenin Blanc found its way to South Africa from the Loire valley in France. If you enjoy the spectacular minerality of the wine style from the Loire, you're on the right track with Kontras Chenin Blanc. With a light golden colour in the glass, this fresh Chenin Blanc has aromas of subtle oak, lime, apple, quince and green figs, but needs to be given time and breathing space. Given the right respect, it will deliver complexity from the glass as time passes. On the palate a backbone of fresh acidity elevates the experience of the minerals. A wine with time and not the usual suspect from Stellenbosch.

Production:

Hand-picked from old, single vineyard bush-vines in Stellenbosch that has stood the test of time for more than 45 years. Spontaneous fermentation in 500L oak barrels and left in barrel to mature for 7 months.

Serving Recommendation:

Drinking temperature 14-16! C in a bigger than normal white wine glass
Ageing potential ! 2025

What to enjoy with this vintage:

This Chenin pairs well with fresh grilled fish with a touch of lemon before serving, fish tartar or if given two hours to breath it is a great companion on its own.

Tip: Fresh oysters with squeezed lemon juice, pepper and two drops of tabasco

Vineyard: Stellenbosch
Alcohol: 12,5 vol%
Residual sugar: 2,1 g/L
Acidity: 7,0 g/L

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