

Lubanzi Chenin Blanc 2021

Tech Specs

Type:	White Still Wine
Ingredients:	100% Chenin Blanc
Region/Subregion:	Swartland
Vegan?	Yes
Sustainable?	Yes
Certifications?	certified B corp; vegan; climate neutral, 1% For The Planet, Fair For Life Fair Trade
ABV:	12.5

A closer look...

Total Production:	6700cs
Vineyard:	2 blocks, both planted on top of a rolling hill in the south of the Swartland
Soil:	the dominant soil formation consists of heavy shale, with a high clay and salt content and a big water-holding capacity, plus decomposed granite which is well aerated
Age of Vines:	2001
Vineyard Size:	42ha
Climate:	Mediterranean, cold winters, hot dry windy summers – avg. rainfall 350mm/year, distinctive rolling hills on avg. 140m above sea level
Farming Methods:	Handpicked, sorting in vineyard
Fermentation Methods:	natural
Winemaker:	Trizanne Barnard
Elevage:	Stainless
Fining/Filtration:	Light fining and filtration
Residual Sugars:	1.5g/L
Acidity:	5.8g/L
SO2:	20ppm

All about this bottle

100% handpicked and sorted, stainless steel Chenin Blanc from South Africa's rugged and iconic Swartland. 100% wild and natural fermentation, aged on fine lees for 6 months. Lubanzi is Carbon neutral, Fair Trade, and a Certified B corp. Like all Lubanzi wines, 50% of the annual profits are shared with the growers via the Pebbles Project.

A wine filled with vibrancy, luminosity and clean minerality. Flavors of ripe summer melon, pear, white peach, and lemon peel on the palate. Green colour with a wonderfully aromatic nose and hints of green melon, passionfruit, lemon zest and green apple.

Extra, Extra!

90 POINTS, Wine Enthusiast, Top 100 Wines of 2021, Editor's Choice
lubanziwines.com



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