

TENDRIL & VINE

NV CUVÉE BLANC

VICTORIA

COLOUR ————— Pale straw.

AROMA ————— A bright burst of citrus
and crisp red apple.

PALATE ————— Delicate bubbles with delicious,
bright summer citrus and
fragrant florals.

WINEMAKING

To maintain optimal freshness and quality, the fruit was harvested during the cool night hours. Each batch underwent cool fermentation in stainless steel, followed by lees stirring to enhance length and roundness on the palate. The wine was then blended, stabilised, and filtered prior to bottling.

PAIR IT WITH

Pork tenderloin with apple chutney, or a lemon ricotta & spinach pasta



VINTAGE
REGION
CELLARING

NV
Victoria
Enjoy now

ALC/VOL
PH
ACIDITY

11.0%
3.23
7.10 g/L

No animal derived products were used in the making of this wine