

## JORDAN Inspector Peringuey Barrel Fermented Chenin Blanc 750ml

### **About the wine**

Stellenbosch. Named in memory of Inspector General of Vineyards by the Government of the Cape who led the fight against phylloxera and the pioneer of entomology in South Africa. The oldest block on the estate carries the lower-yielding Montpellier clone and the smaller berries allow for great fruit concentration and generous flavours of white pear, quince and green pineapple. Barrel-fermented and matured “sur lie” for 8 months to highlight the varietal character of this magical grape.

### **Suitable food pairings**

Mild Thai curries or grilled chicken.

### **Unique selling points**

- Inspector Peringuey
- Oldest block on the estate
- French clone = smaller berries = more concentration
- Fresh wine blended with barrel portion for freshness