

Dorrance Blanc

COUNTRY

South Africa

REGION

Cape Town

GRAPE

Chenin 80% and Viognier 20%

VINTAGE

2021

ABOUT THE DOMAINE

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 cuvee to reflect the elegance of its terroir. The Dorrance portfolio includes stunning vineyards from across the Western Cape.

WINEMAKING

The grapes are sourced from vineyards on granite soils in various part of the Swartland. All fruits are whole bunch handled. No crushing or destemming takes place. The grapes are fermented and aged in stainless steel tanks, kept on its clean lees for four months. No additions are done to the grapes other than sulphur before and after fermentation.

TASTING NOTES

This beautiful blend has a pale yellow colour, aromas of apricots, orange blossom and almonds. 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.



TECHNICAL NOTES

Alcohol by volume
13.5%

pH
3.38

Acidity
5.8

Residual Sugar
1.8

Vegetarian