

Lubanzi Chenin Blanc

THE FACTS

COUNTRY: South Africa
REGION: Western Cape
APPELLATION: Swartland
CEPAGE: 100% Chenin Blanc
WINEMAKING: Handpicked grapes, whole bunch pressed, fermented spontaneously using natural fermentation. ~3 months lees contact.
ALCOHOL BY VOLUME: 12.5%

THE STORY

Born in Cape Town and named for a wandering dog who led two young travelers backpacking across South Africa's Wild Coast, Lubanzi is a sustainable and socially-conscious wine co. that focuses on crafting fairly produced wines that punch above their weight and are a true force for social & environmental good. To that end, we're proud to be Fair Trade, Carbon Neutral, a 1% for the planet member & a Certified B Corporation.

Hailing from South Africa's rugged and iconic Swartland region, our focus is on producing real wine made by real people from a real place — limited intervention in the cellar, natural fermentations and native yeasts — genuine stuff with genuine personality. No gimmicks, just well-crafted wines from the world's oldest soil.

THE ADJECTIVES

OVERALL: Bright & Clean
AROMAS / FLAVORS: Green melon, passionfruit, lemon zest, green apple
MOUThFEEL: Crisp & Lively

THE SELLING POINTS

Fair-trade, handpicked Chenin Blanc that gives back
AWARDS: 90pts James Suckling
SUSTAINABILITY: Certified Sustainable, Vegan, Minimal Intervention / Augmentation, Natural Fermentation
PAIRINGS: Pork chops, Southeast Asian cuisine, turkey

