

Tread Lightly Chenin Blanc 2018



To tread lightly is to step with care; to mindfully leave no trace. It means acting with gentle intention, while existing harmoniously within a greater ecosystem. We take care of our land because it's home. Producing wine sustainably is not a chore - it is simply what we do and what we love.

overview: This wine has been made carefully, with the light touch of a patient gardener. Healthy, sustainably grown Chenin Blanc grapes have been hand-selected to create this generous wine with refreshing acidity.

sustainable packaging: Bottled in lightweight glass, weighing only 455g per bottle, and labelled with Tree Free Paper produced from 5% hemp and linen and 95% recycled sugarcane waste, this wine is certified carbon neutral.

in the vineyard: There's a saying that good wine is made in the vineyard. Year round, Tread Lightly vineyards are tended to by a team of predominantly women. Relying strongly on sustainable farming techniques, the team treats vineyards as gently as possible to yield clean, healthy fruit.

in the cellar: Upon arrival in the cellar, Chenin Blanc grapes are crushed, gently pressed and settled overnight. Fermentation then takes place at a slightly warmer temperature of 16°C in 100% stainless steel tanks. Early bottling allows Winemaker Alicia Rechner to retain freshness and aromatic complexity.

blend: Chenin Blanc

ageing potential: Best enjoyed within 2 to 3 years

tasting note: A zesty, aromatic wine, this Chenin Blanc exhibits notes of white peach, green melon, jasmine and sweet pineapple. On the palate, ripe fruit flavours are expertly tempered by finely balanced acidity.

food pairing: Due to its slightly fuller body balanced with bright acidity, this wine pairs sumptuously with a wide array of dishes including fresh herb salads, fish and chicken, as well as spicy and creamier dishes.



Alc 12.5% RS 5.8 g/l pH 3.30 TA 6.1 g/l W.O. Coastal