

THE FOUNDATION STONE WHITE 2023

PRODUCT INFORMATION

Full name The Foundation Stone White

Vintage 2023

Varietals 40% Marsanne, 36% Chenin Blanc,

9% Roussanne, 8% Grenache Blanc,

7% Viognier

Origin Franschhoek

PACKAGING INFORMATION

Bottle barcode 6007738000245 Case barcode 26007738000249

Unit size 750 ml Bottles per case 6

Pallet information 28cs x 6 x 4

TECHNICAL ANALYSIS

Alc.12.97 % | RS 2.7 g/ ℓ | TA 6.7 g/ ℓ | pH 3.34

HARVEST

Vineyards are planted in Tukula and Avalon soils on the Estate. The only cultivar that we source is the Chenin Blanc to make this Mediterranean-style blend. Grapes were harvested by hand between 21°B & 22°Balling with good harvesting conditions throughout.

WINEMAKING

The grapes were whole bunched pressed and then settled for 2 days. Naturally fermented in old 500L French oak barrels and concrete tanks. All the varietals were made separately in barrel and concrete tanks for a total maturation time of 12 months before being blended for bottling.

WINEMAKER'S NOTE

Elegant with spring blossoms, restrained peach, mango and stone fruit on the nose. Subtle hints of oak spice and a refined fruit expression. A rich and well-structured wine that finishes with elegance and freshness on the palate.

CELLARING

Ready for your enjoyment but will benefit from ageing, drink up to 2030.

SERVING TEMPERATURE

8 - 12°C

FOOD SUGGESTIONS

Asian-influenced chicken and seafood dishes, goat's cheese salad, pork, veal or roast duck.

ACCOLADES

2023: NWC 2024 - Top 100 & Double Platinum2020: 4 stars John Platter Wine Guide 20232018: 4 stars John Platter Wine Guide 2021

90 Points - Decanter Awards 2020

2017: Grand Cru (Best in class) Top 100 SA Wines 2019

