



**Abalone**  
CAPE



**Chenin Blanc**

W.O. WESTERN CAPE  
South Africa



Abalone Cape is named after the South African abalone, mostly known locally as perlemoen (from the Dutch meaning 'mother-of-pearl'), which is endemic to the shores of South Africa.



As an aperitif with prawns, fish terrine, seafood salad, marinated raw fish, sushi, steamed fish, snails in garlic, spaghetti with clams, veal stew with tarragon, fresh or hot goats cheese.



**Eye** - Light straw with gold tinge.



**Nose** - Fresh, crisp fruit, floral tones, rose petals and light spiciness. Honey aromas with nutty notes, rounded-off with juniper berry and orange rind.



**Palate** - Fresh, fruity and crisp upfront palate, leading to a soft mid-palate with hints of quince, pear and zesty lime flavours that linger clean and long.



**Ageing potential** : 2 -5 years  
**Serving Temp.** : 8°C to 10°C