

Product Fact Sheet July 2024



SIRKEL CHENIN BLANC

Northern Paarl. South Africa Scali



www.scali.co.za

Method & Production

The Chenin Blanc grapes are hand harvested, de-stemmed, crushed and pressed. Spontaneous fermentation turns the juice into wine. Every part of the process is conducted with minimal intervention. Fermented in stianless steel and bottled on site. Every process is done with as little intervention as possible and as naturally as possible in the Scali winery.

Scalis aim to have as little impact on the environment as possible also extends to their choice of bottling and packaging and they use light weight glass bottles, natural wax for the capsules and recycled paper labels. Each SIRKEL design is individually hand stamped on the label by seasonal workers in the off season, when they would normally not have an income. This labor intensive waxing, stamping and labeling forms part of Scali's community project to benefit people in the vicinity with a means to sustain their families.

"Sirkel encapsulates our dream of fulfilling our mission to be custodians of earth and quardians of man, caring for what has been entrusted to us. This wine completes the full seasonal circle by giving back to the land and the people committed to it's creation."

Tasting Notes

This is an excellent expression of Chenin Blanc which, in particular, displays an exceptionally high quality of fruit and the organic production ensures that the terroir comes across in the aromas and flavors of this wine. The delicious, ripe, tropical fruit of melon, golden delicious apples, apricots and pineapple reflect the excellent warm growing season. Meanwhile the slight saline mineral character which brings about an exciting complexity, is not just caused by the particular granite and shale soils of the vineyards, but accentuated by Paarl's proximity to the sea and the sea breezes rolling in from the Atlantic ocean and collecting at the foothills of the Hawequas mountains. These breezes also help to keep the acidity fresh and lively. The wine is youthful and approachable, and ready to be enjoyed now.

Food Matching

Delicious with seafood such as grilled calamari and octopus or with full-flavored fish dishes. Chicken, guinea fowl and white meat would also work extremely well with this Chenin Blanc.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size Organic	Biodynami	ic Vegan	Natural
White Wine									
SI0122	Sirkel Chenin Blanc	Chenin Blanc	2022	12.5%	Cork	6X0.75lt No	No	Yes	No

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