



## BLOEM CHENIN BLANC

**£13.70**

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SKU: SANHBCV

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Bloem is the everyday entry level range of wines from Noble Hill, which is a South African winery located on the granite soiled slopes of the Simonsberg mountain range which divides Paarl, Stellenbosch and Franschhoek. This distinctive geology and the extra elevation gives the wines from this sector great balance and finesse, with several of the country's best wineries are located around the base of this mountain.

The Cape Floral Kingdom is the smallest and most biodiverse of the world's six floral kingdoms. Bloem wines, (pronounced "bloom" for the local word for "flower") capture the essence of this unique ecosystem with refreshing fruit aromas and a hint of exotic spice.

Harvard educated Zimbabwean Kristopher Tillery returned to the family winery around 10 years ago after spending several years in the USA and began moving production towards a more contemporary and organic path. The estate is now under conversion to full organic and Kristopher has started working with wild yeasts and concrete fermentation vessels in order to impart greater character and individuality to the wines. In the medium term the aim is to move away from his family's previous focus on single-varietal Cabernet and Merlot, and work with largely Rhone influenced blends which he feels best express the local terroir, alongside his very successful take on South Africa's signature white grape Chenin Blanc. This winery is on an upward curve of quality, producing wines which offer great personality and value under both their Bloem and Noble Hill labels.

Chenin Blanc is one of the oldest & most widely-planted grape varieties in South Africa. This is blended with 20%

with Viognier to add weight and earthiness. The grapes are picked early to retain fresh aromas and fermented in stainless steel tanks. The wine matured on the lees for a short period after fermentation to give the wine a creamy texture.

Citrus blossom and stone fruit aromas are followed by creamy peach flavours and a crisp finish.

