





NATIVO AMARILLO, ORGANIC



TASTING NOTES

Nativo Amarillo Orange 2020. This organic-certified skin contact white is 50% Chenin Blanc, 33% Roussanne, and 17% Grenache Blanc. The grapes are fermented on their skins, with each variety fermented separately. After 10 days of fermentation, the wine is pressed into old French oak barrels for aging. It remains unfiltered for a rich mouthfeel and full flavor.

Amber-colored with subtle notes of flor, dried herbs, and citrus, leading to a savory, nutty finish.

Food Matches

Fragrant leafy salad with a negroni emulsion, Raclette with chorizo on sourdough & Roasted duck breast with orange and fennel

GROWER



Nativo

Billy Hughes, who was born in Argentina, was inspired to start his own wine business after moving to the Cape of South Africa in 1990. After educating himself in viticulture and winemaking, Billy and his late wife Penny purchased an old wheat farm in Malmesbury, near Cape Town, in 2000. His daughter... Read More

View More Wines By Nativo

GRAPE



Chenin Blanc

Chenin Blanc is perhaps one of the world's most versatile grape varieties, used for bone dry, white table wine and sparkling wines right through to some of the longest-lived sweet wines to be found. Broadly speaking, Chenin exhibits floral aromas, crisp green apple flavours and zippy acidity, while ... Read More

View More Wines With Chenin Blanc Grapes