



RED WOLF



BAYEDE

BRoyal CHENIN BLANC

VINTAGE 2024 VARIETAL Chenin Blanc

ORIGIN Western Cape COUNTRY South Africa

WINE MAKING NOTES

5 – 10-year-old vines deep growing in alluvial soils. Grapes are harvested mechanically at night between 10 and 21°C.

TASTING NOTES

A crisp, fresh wine with upfront flavors of apple, pear, and pineapple on the nose. The wine is medium bodied with a good balance between fruit, acidity and mouth feel ending with a crisp pleasing taste on the palate.

FOOD PAIRING

Enjoy chilled on its own or served with seafood, chicken, or pasta.

AGING RECOMMENDATIONS

Drink within a few years of vintage.

ANALYSIS

Alcohol: 12.5% RS: 2.5 g/l
TA: 4.7 g/l pH: 3.64

ABOUT THE WINERY

Bayede! Bayede means “Hail to the King” in Zulu and it is the only wine brand owned by the Zulu nation. As with the rich Zulu history of successive kings, the Bayede! Royal brand endures beyond generations. The brand is a living legacy, a tangible product reflecting royalty, culture, and history.

Bayede provides employment to women in the community who did not have the opportunity to obtain education, but who are masters in the Zulu tradition of beading. These beads proudly adorn the Bayede “Prince” and reserve wines.

Bayede! is based on the purpose of providing employment opportunities, not only providing sustainable jobs but also empowering people through skills transfer and capacity building. A range of diversified products are developed, using labor mainly from local communities and established community projects in essence to battle unemployment in South Africa.

WEBSITE

Bayede.co.za

REDWOLFIMPORTS.COM

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awolf@redwolfimports.com +1.202.930.1253