



Halcyon

2020 CHENIN BLANC

GLUTEN
FREE

WINEMAKER NOTES

Our Halcyon (pronounced hal-see-on) 2020 Chenin Blanc comes from the Swartland region of South Africa, a sustainable growing region that is referred to as the “Cape Floral Kingdom”. This is an UNESCO biodiversity zone, the smallest and richest of the six Floral Kingdoms in the world, with a majority of its plants not found anywhere else. Chenin Blanc is one of the most popular white varieties in the region. It offers a combination of floral and fruity aromas, including pear, lime, lemon, apple, guava and grapefruit. This stainless-steel-fermented wine provides a smooth attack with citrus and acidity. This low-to-medium intensity Chenin Blanc is easy to enjoy.

VARIETALS

100% Chenin Blanc

APPELLATION

Swartland, South Africa



RELEASED

January 2022

SERVE

Cold

AGING

2 years

ALCOHOL

13%



About the Brand

The halcyon bird of classical legends had the power to magically calm the waves when it landed on the sea. Thus, the word halcyon became synonymous with peace and tranquility.

FUN FACT

Outside of France, Chenin Blanc is popular in South Africa with 45,000 acres planted. It was established by the Dutch East India Company, who sent vine cuttings in 1655.

PAIRINGS

Scallops | Chicken salad | Steamed mussels | Cauliflower | Roasted chickpeas | Fruit tart | Swiss | Provolone | Havarti

10
SERVINGS

20M
PREP

1H
COOK TIME

TRY WITH
DRY WHITES



Pear and Cranberry Crumble Pie

INGREDIENTS

- 1 refrigerated pie crust, (from 14.1-ounce package)
- 3/4 cup granulated sugar
- 3 tablespoons cornstarch
- 1 teaspoon McCormick® Ground Cinnamon, divided
- 1/4 teaspoon McCormick® Ground Allspice, divided
- 6 firm ripe pears, cored, peeled and sliced
- 3/4 cup dried cranberries
- 1/2 cup flour
- 1/4 cup firmly packed light brown sugar
- 1/4 cup (1/2 stick) cold butter, cut into chunks

DIRECTIONS

Preheat oven to 375°F. Prepare pie crust as directed on package for one-crust pie using 9-inch pie plate.

Mix granulated sugar, cornstarch, 1/2 teaspoon of the cinnamon and 1/8 teaspoon of the allspice in large bowl. Add pears and cranberries; toss to coat well. Spoon evenly into crust.

Mix flour, brown sugar, remaining 1/2 teaspoon cinnamon and 1/8 teaspoon allspice in small bowl. Cut in butter until coarse crumbs form. Sprinkle evenly over fruit in crust. Place pie on large baking sheet.

Bake 1 hour or until pears are tender and topping is lightly browned. Cool on wire rack.