



CHENIN BLANC 2015

LOCATION

Our prized Chenin Blanc vineyard varies between 46-48 years in age. The vines are planted on W-NW facing slopes at 280-300m and N.NW and at 180- 205m above sea level. The soil varies from medium to heavy textured, with a moderate structure and shale mother material.

WINE MAKING

The 2015 harvest commenced two weeks earlier than 2014's harvest on the 18th of January. There was a dry spell with very little to no rain prior to the harvest. The Grapes are hand harvested in picking baskets and production is around 1-2 tons per hectare. Crushing and de-stemming takes place after which the mash goes to the separation tank and the juice is cooled immediately to 8°C and transferred into settling tanks, where it is settled for 48 hours. The juice was then racked to stainless steel tanks, inoculated with cultured yeast and with the onset of fermentation it was transferred to barrel, where it completes fermentation between 14-21 days. The blend undergoes partial malolactic fermentation after which the wine spends 9 months in 225 litre French oak barrels.

TASTING NOTES

A wonderful expression of refreshing pear, apricot and citrus flavours, well-integrated with french oak. The wine finishes with a lingering sensation of dried fruit and soothing creaminess.

ANALYSIS

Alc:	14 %
T.A.:	5.6 g/l
PH:	3.49
RS:	2.9 g/l