



CHENIN BLANC 2015

WINE OF ORIGIN: Stellenbosch

VITICULTURE:

This Family Reserve Chenin Blanc 2015 was crafted from three different wards and soils (Decomposed Granite, Oakleaf and Duplex) in Stellenbosch, each contributing to the complexity of this wine. These vineyards are very old unirrigated bush vines. The canopy of the bush vines were suckered and tipped to ensure a cool micro climate around the grapes with no direct sun and without botrytis.

VINIFICATION:

The grapes were picked separately between 22.5 and 24.5°balling, reductively crushed and the juice was given 12 -18 hours skin contact prior to settling. After only 1 day settling we racked the cloudy juice (120ntu) to tank where it got inoculated with selected wine yeast strain. The juice was then gravity fed into 400l French oak barrels for fermentation. We only used 2nd, 3rd and 4th fill barrels to protect the delicate Chenin Blanc fruit. The wine spent an extra 8 month in barrel before we blended the components. There was no fining or filtration before bottling.

WINEMAKER'S NOTE:

Concentrated aromas of pear, white peach and fynbos on the nose with layers of citrus and honeysuckle on the palate. Elegant fruit and integrated French oak flavours give this wine a creamy mouth feel and a long, fresh, earthy finish. Enjoy now or mature up to 15 years at optimum storage conditions.

