



Chenin Blanc 2017

Wine of Origin:
Coastal

Viticulture:

The grapes for this wine mostly come from the Helderberg region with the balance of the grapes being sourced from select coastal vineyards. Owing to the nature of bush vines, careful canopy management was exercised so that no bunches were exposed to excessive sunlight and an even ripening of the grapes. A dry winter combined with an early spring led to an early bud break and thus early start to the growing season. The 2017 summer had moderate day temperatures and cool evenings, exactly what we want during ripening. Although a very dry season, the dry land bush vines produced exceptional quality fruit.

Vinification:

All the vineyard parcels were harvested at optimum ripeness and vinified separately. All the grapes were given 12 to 24 hours extended skin contact before only the free-run juice was transferred to tank for fermentation. The wines were fermented at low temperatures with selected yeast strains to highlight each vineyard's specific characteristic. After fermentation the wine was left for a further four months in contact with the lees before putting the final blend together.

Winemaker's Note:

Initial aromas of lime and citrus zest are beautifully intertwined with a virtual 'fruit salad' of tropical fruits. These flavours follow on the palate, and combined with the rich texture and elegant minerality, ensures a very long finish. The wine can be enjoyed now on its own or with a variety of food, but will also mature gracefully over the next 3 to 5 years.

