



*In search of the ultimate expression from nature*

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## Chenin Blanc 2019



### **WINE OF ORIGIN:**

Stellenbosch

### **VITICULTURE:**

The grapes for this Project Z Chenin Blanc were sourced from a vineyard over four decades old in the Firgrove region of Stellenbosch. Growing on clay and decomposed granite and subjected to the maritime airflow off the Atlantic Ocean at False Bay, the vineyard was selected for its ability to grow grapes offering a superior expression of the site's unique geography.

### **VINIFICATION:**

The grapes were left on the skins overnight (12 hours) and then fermented in Italian clay amphorae. After fermentation the wine was left in the amphorae on the lees for a further 9 months. The wine captures the essence of this inimitable Stellenbosch old vineyard in a very powerful way.

### **WINEMAKER'S NOTE:**

Voluptuous, statuesque, stylish, with ripe stone fruit richness superbly poised on an acid and mineral backbone. Pear, peach, apple plus some yeasty complexity on the nose. The palate shows impressive purity yet richness and bright acidity with a slightly savoury finish.

### **BOTTLES PRODUCED:**

1350

### **ACCOLADES:**

Platter's Guide, 5\* (96pts)

### **ANALYSIS:**

Alc – 12.5%vol      RS – 3.2g/l      TA – 6.6g/l      pH – 3.49

*Art by Nataleé Botha*