

In search of the ultimate expression from nature



Chenin Blanc 2021

WINE OF ORIGIN:

Stellenbosch

VITICULTURE:

The grapes for this wine were sourced from a vineyard over four decades old in the Firgrove region of Stellenbosch. Growing on clay and decomposed granite soils 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 destemmed grapes were given overnight skin-contact (12 hours) after which the settled juice was transferred to Italian terracotta amphorae for fermentation. After completion of 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:

A poised, elegant expression of Chenin blanc. Lemon verbena, white peach, and yeasty complexity on the nose. The palate shows impressive crystalline purity, yet it is highly textured and structured, with bright acidity and ending on a distinctive saline note.

BOTTLES PRODUCED:

993

ACCOLADES:

Platter's Guide, 41/2* (93pts)

ANALYSIS:

Alc - 13%vol RS - 2.7g/l TA - 5.8g/l pH - 3.37

Artwork by Lizemari Geldenhuys