



## CHENIN BLANC

### *Barrel Fermented 2023*

Certified Heritage Vineyards

**WINE OF ORIGIN:**

Stellenbosch

**VITICULTURE:**

The grapes for this wine comes from selected “Bush Vine” vineyards in Stellenbosch. The average age of these vines are 35 years and most of them are planted on decomposed granite soils. Owing to the nature of bush vines, careful canopy management was exercised so that no bunches were exposed to excessive sunlight and to ensure even ripening of the grapes. Due to a cool, wet spring, budding was seven to 14 days later than usual, but consistently good and even, promising a great vintage.

**VINIFICATION:**

The grapes were handpicked early in the morning and immediately crushed into holding tanks. We gave extended (24hours) skin contact to extract all the Chenin flavours to ensure good structure in the final wine with only a very small portion “whole bunch” pressed. Only the free run juice was used and settled for 1 day before inoculation with selected yeast strains. The juice was racked into barrels and Terracotta Amphora for fermentation. No new barrels were used to ensure that unique characters of the specific terroirs were preserved in the wine. After fermentation the wine was aged on the primary lees for another 7 months before being racked out and prepared for bottling.

**WINEMAKER'S NOTE:**

Flavours of melon, white peach and almond blossom and a hint of minerality that adds to the elegance of the wine. Masterfully oaked, this wine is textured and creamy on the mid-palate with a lively, crisp finish. This wine can be enjoyed now, but with careful cellaring it should age gracefully over the next 10 years.

