



Chenin Blanc 2021

Wine of Origin:
Coastal

Viticulture:

The grapes for this wine comes predominantly from selected vineyards in Stellenbosch, Paarl and Swartland. Owing to the nature of bush vines, careful canopy management was exercised so that no bunches were exposed to excessive sunlight and that an even ripening of the grapes was ensured. The 2021 harvest kicked off 10 days later than normal. Moderate summer days and very cool evenings was the perfect ripening conditions for these bush vines.

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 vineyards 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:

Tropical stonefruit flavours supported by a burst of citrus on the palate. Well integrated with amazing texture. Drink now or be rewarded for cellaring in about 3 years.

