



## Reserve Chenin Blanc 2017



### Characteristics

Full bodied white wine, great food wine.

### Tasting notes

This wine has an attractive golden hue which indicates it's a wine with great extract and intensity. The nose shows an array of attractive aromas of white nectarine and peach blossom with hints of almond. The palate is full bodied and layered with beautiful fruity flavours and softwood spice. Some lemon cream nuances are left lingering on the fresh, rounded finish. A terroir driven wine!

### In The Vineyard

Soil: Low yielding, well drained vertical shale/schist.

Yield: 6.4 tons/Ha.

Aspect: South-East.

Trellis: 80% raised bush vines and 20% trellised (VSP).

### Harvest

Grapes were night harvested; picked by hand to retain flavours.

### Cellar Practices

Grapes were gently crushed and pressed. This wine was fermented in 40% new, 40% 2nd fill and 20% 3rd fill 300 litre French and Hungarian oak barrels. This wine was 50% naturally fermented and 50% with cultivated yeast. A maturation period of 12 months was needed before this wine could be racked and blended.

**Ageing Potential** 12 years after vintage.

**Serving Temperature** Enjoyed best served at 14°C.

Cultivar	Chenin Blanc	Residual sugar	2.4 g/l
Region	Coastal Region, Tulbagh	Acidity	6.0 g/l
Winemaker	Pierre Wahl	pH	3.23
Viticulturist	Neville Dorrington	Alcohol	14.38 %