

CELLAR SELECTION

Chenin Blanc 2010

Wine of Origin:

Stellenbosch

Viticulture:

The grapes were harvested from low yield-bearing bush vines (approx. 6 tons/ha) from low altitude southwest facing slopes in the Helderberg region. Only one suckering early on were given to the selected blocks and the canopy left to protect the grapes against direct sunlight. We harvested the block twice during the ripening season to ensure grapes with and without botrytis. Deep red Scalie soils with superb water retention led to good root development, providing optimal moisture supply to the vines during the summer ripening period.

Vinification:

The grapes were harvested separately at sugar levels of 22 and 23°B early in the morning and immediately cooled down to 12°C. Extended skin contact on both blending components followed and after a settling period, the wine was cold fermented and left on the lees for three months. 60% of the rich and riper, slightly botrytis style were blended with 30% of the fresh and fruitier, earlier harvested wine.



Winemaker's Tasting Notes:

Strong guava combined with ripe pineapples and peach aromas show on the nose and follow through to the palate. They are complemented by a long, clean, crisp aftertaste. This medium to full style of Chenin Blanc will mature for up to two years in the bottle.

Wine Analysis:

Alc.: 14 vol.% RS: 3.0 g/l TA: 6.3 g/l pH: 3.37