

KEERMONT CHENIN BLANC 2002

(Worthy successor to the 2001 - Winner of the 2002 Chenin Blanc Wine Challenge)

VINEYARD BLOCKS

1 block (**Keerweder**) 30 year old vines on a 4 wire trellis on neighbouring cool high altitude SW slope. Deep red Hutton soil with good moisture retention. Unirrigated. Yield 3 tons / hectare.

VINTAGE CONDITIONS

The growing season was particularly difficult, with early season downy mildew problems. The cool wet weather leading up to the harvest favoured the development of botrytis, which adds to the wine's complexity. The grapes were picked in the cool mornings @ 21 – 22.5 degrees balling.

Harvest date: 20 / 2 / 02 - 11 / 3 / 02

PRODUCTION

Grapes lightly crushed and allowed 2 hours skin contact before gently pressing in a traditional basket press. Sulphur and dry ice added and natural settling allowed for 2 days before **100 % barrel fermentation with natural yeasts.**

All the wine kept in 225 l casks for 8 months with lees stirred 1 - 2 times a month initially. 25 % new oak used - mostly American. Partial malolactic fermentation.

Bottled unfiltered on the property by hand with only a light bentonite fining.
Bottling date : 18 / 10 / 02.

TASTING NOTES

The nose shows attractive mineral, honey, citrus and hay flavours with well integrated spicy vanilla oak. This follows through to the palate with a mouthwatering thread of acidity that carries the complex fruit and oak flavours to a long, refreshingly dry aftertaste. This excellent food wine is particularly good with rich fish and seafood dishes, various canapés or simply enjoy on its own before a meal.

ANALYSIS

ALC. 13.52 SUGAR 1.9 TA 7.4 pH 3.18 VA 0.4 SO2 29 & 100