

KEERMONT CHENIN BLANC 2001

(Winner of the 2002 Chenin Blanc Wine Challenge)

VINEYARD BLOCKS

1 block (**Keerweder**) 29 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 4 tons / hectare.

VINTAGE CONDITIONS

The growing season was generally hot and dry with no disease problems. The fourth hot, dry vintage in a row, but this was thankfully a little cooler and the grapes responded with lots of lovely fruit flavours and balanced ripeness. The grapes were picked in the cool mornings @ 22.3 – 23.8 degrees balling.

Harvest date: 23 / 2 / 01 - 6 / 3 / 01

PRODUCTION

Grapes lightly crushed and allowed 3 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. 30 % new oak used - mostly American from local Radoux cooperage and Demptos, Napa. Partial malolactic fermentation.

Bottled unfiltered on the property by hand with only a light bentonite fining.
Bottling date : 31 / 10 / 01.

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. 13.6 SUGAR 1.6 TA 6.2 pH 3.40 VA 0.53 SO2 38 & 116