

## KEERMONT CHENIN BLANC 2000

### VINEYARD BLOCKS

1 block ( **Keerweder** ) 28 year old vines on a 3 wire trellis on neighbouring cool high altitude SW slope. Deep red Hutton soil with good moisture retention. Unirrigated. Yield 7 tons / hectare.

### VINTAGE CONDITIONS

The growing season was generally hot and dry with no disease problems. A little relieving rain fell in January and the following ripening period was particularly dry and hot. Despite the heat, we obtained fully ripe grapes at lower sugars than usual. In fact we harvested some Chenin after Cabernet at lower sugars. The grapes were picked in the cool mornings @ 22 – 23.5 degrees balling.

Harvest date: 17 / 2 / 00 - 29 / 2 / 00

### 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 Demptos, Napa. Partial malolactic fermentation.

Bottled unfiltered on the property by hand with only a light bentonite fining.

Bottling date : 31 / 10 / 00.

### TASTING NOTES

An appealing light yellow colour.

The nose shows attractive spicy, vanilla oak with citrus fruit core and an intriguing mineral, hay character.

The palate is full bodied with a mouthwatering thread of acidity that carries the complex fruit and oak flavours to a long aftertaste.

Excellent with rich fish and seafood dishes, subtle red and white meats or on its own.

### ANALYSIS

ALC. 13.32   SUGAR 1.8   TA 5.8   pH 3.40   VA 0.53   SO2 38 & 116