

## **KEERWEDER CHENIN BLANC 1997**

### **VINEYARD BLOCKS**

Unusual care has been taken to produce something special from our local workhorse variety. This is a **single vineyard wine** produced for our neighbours. An exceptional vineyard block has been chosen with a cool microclimate, deep moisture retentive soil and 25 year old vines with a low 7 - 10 ton / hectare yield.

### **VINTAGE CONDITIONS**

### **PRODUCTION**

The wine was 100 % barrel fermented in mostly used (30 % new American ) French oak barrels and left on the lees for 7 months to add a creamy richness to the ripe fruit. Bottled on the property with only a light fining and no filtration or cold stabilization.

### **TASTING NOTES**

A clear attractive medium yellow colour.

The nose shows complex damp hay, melon, lemon and toasty, vanilla aromas.

The palate is quite powerful with a crisp, crunchy acidity complimented by ripe fruit flavours and sweet vanilla from the oak. Fine, long aftertaste.

An exceptionally cool vintage for Stellenbosch producing really fine fruit with the intensity and structure to develop over several years in the bottle.

### **ANALYSIS**

Alc. 13.89    Sugar 2.7    TA 8.1    VA 0.49    pH 3.37    SO2 34 - 113