



CHENIN BLANC 1995

A departure for Chenin Blanc in South Africa - the local workhorse variety has been treated with unusual care and attention to produce an arresting white wine. Cool microclimate, old vines, low yields and careful picking and vinification are the keys here.

VINTAGE CONDITIONS

Harvest date 17 / 2 / 95 @ 23.6 degrees balling.

PRODUCTION

The wine was 100% barrel fermented in mostly used barrels and left on the lees for 9 months to add a creamy richness to the ripe fruit.

Bottled on

Production: 25 cases

TASTING NOTES

Blossom and tropical fruit aromas combine with complex honey flavours from a small botrytis component. The high alcohol uplifts the fruit and gives a sweetish feel on the palate, while the natural fruit acid (a distinctive Chenin feature) shows on the refreshing dry finish. Although mouthwatering now, shows enough complexity and structure for further bottle maturation.

ANALYSIS

Alc. 13,7 TA 7,5 pH 3,34 VA 0,41 SUGAR 2,0