



STRAW WINE 2020
VIN DE PAILLE – CHENIN BLANC

The first of its kind in South Africa.
This is now our twenty third year of producing this treasured wine.

VINEYARD BLOCKS

1 block (Keermont) 14 year old vines on 6 wire vertical trellis. Deep red hutton soil with good moisture retention. Lightly irrigated at veraison. Yield 7 tons/ha.
1 block (Post House) 36 year old vines on a 7 wire trellis with moveable foliage wires. Lower slopes of the Helderberg, 8 km from the cooling influence of the sea. Gravelly Hutton and Escourt soil. Yield 4 tons/ha. Lightly irrigated at veraison.

VINTAGE CONDITIONS

A relatively easy growing season with moderate weather throughout, following a cold wet winter. An exceptionally warm early spring ensured a successful budburst and flowering with good even shoot growth. Above average rain at the end of October kept soil moisture optimum during the later hot summer. Gale force winds in January caused damage to some of our exposed mountainous vineyards, but not the lower lying Chenin Blanc. An excellent early harvest with full bodied, generous wines ideal for the production of straw wine.

PRODUCTION

The grapes were picked at optimum ripeness and laid out on drying racks in 70% shade for about 3 weeks. This allows the grapes to concentrate sugars, acids and flavours, before re-harvesting in the cool mornings. Fermented with natural yeasts and matured for 19 months using 50% new 225L French oak barrels. Racked while in barrel to remove heavy sediment.

Bottling date: 23/2/2022 Production: 273 cases (6 x 375 ml)

TASTING NOTES

Attractive deep yellow colour. Intense honey, apricot, nuts and passion fruit nose. The palate is sweet and concentrated with just enough acidity and oak tannins to compliment and deliver a long, lingering finish. Delicious with hard cheese, pate', biscotti, lemon and orange rind cake, various nuts and slightly tart fruit desserts. Or a dessert all on its own - a real treat after the meal!

ANALYSIS

Alc. 8.64% Sug. 270 g/l TA 5.5g/l pH 3.99 VA 1.40g/l SO₂ 6 free & 140 total mg/l

These are naturally made, living wines which may deposit a sediment and / or tartrate crystals. Keep below 18°C to avoid the possibility of re-fermentation.