



WINES (PTY) LTD

STRAW WINE 2019
VIN DE PAILLE – CHENIN BLANC

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

VINEYARD BLOCKS

1 block (Keermont) 13 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) 35 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

Winter rainfall was higher than previous two vintages, but about average and slightly warmer than average. Bud break was rather uneven and required additional attention to foliage management during the growing period. A relatively cool wet spring, which continued throughout much of the growing season. The high fungal pressure required adhering diligently to a suitable spray programme throughout the season. Regular rainfall and low day and night temperatures during the ripening period meant there was no water stress and ripening was gentle and slow. A challenging, but exciting vintage with good acidity and a more elegant style.

Harvest date: 31/1/19 to 19/2/19 @ 20,6 – 24,5 balling

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: 4/3/21. 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. 13.53 % Sug. 231.7g/l TA 6.3g/l pH 4.16 VA 1.58g/l SO₂ 6 free & 93 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.