



WINES (PTY) LTD

**STRAW WINE 2018**  
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 (Helderzicht) 34 year old bush vines. Foothills of the Helderberg 4km from False Bay. Sandy, gravelly Escourt soil. Lightly irrigated at veraison. Yield 4 tons/ha. (Sadly now uprooted, but we've found a great alternative – watch this space!)

1 block (Keermont) 12 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) 34 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**

Another excellent vintage to follow 2017 after 2 years of drought. Winter started a bit late, but was cold enough to get dormancy off to a good start. Bud break started late as winter dragged on into September. The early growing season was windy with cold and wet periods leading to uneven flowering and berry set resulting in lower yields.

The rest of the growing season was dry and hot followed by much cooler temperatures in February with especially cool nights. Disease pressure was low and with the late start to harvest we had healthy grapes with small bunches and small berries. Harvest a little later than usual and the dry harvest conditions conducive to the natural drying process.

**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: 12/09/19. Production: 142 cases (6 x 375 ml)

**TASTING NOTES**

Attractive light gold colour. Intense honey, apricot, nuts and spices on the 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. 11.76% Sug. 200g/l TA 5.8g/l pH 3.88 VA 1.43g/l SO<sub>2</sub> 3<sub>free</sub> & 110<sub>total</sub> 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.