

OU KOPLAND CHENIN BLANC 2021

VINEYARD

A stunning low yielding 39-year-old bush vine block on the top of the Bottelary Hills on crumbly shale soil. It's one of the first sites in Stellenbosch to receive the morning sun, hence the name of the farm, Sonop. Being at the top of the hill, the vineyard is also exposed to a lot of wind, keeping growth and yields moderate.

VINTAGE CONDITIONS

A late, but above average rainfall winter and spring ensured the soil profile was saturated contributing to a good growing season. Intermittent rain meant fungal disease pressure was quite high and we had to be on our toes with the spray programme. There were enough cold units for good even budbreak. A relatively cool growing season and ripening period meant ripening was slow and steady leading to one of the most exceptional vintages we've experienced.

Harvest date: 16/2/21

PRODUCTION

Grapes lightly crushed and allowed about 2 hours skin contact before gently pressing in a traditional basket press. Sulphur added and natural settling allowed for 2 days before fermentation with natural yeasts in a neutral 400l barrel. Matured for 10 months before bottling by hand on the property unfiltered.

Bottling date: 13/12/2021 (90 x 6 x 750ml)

TASTING NOTES

Deep, vibrant straw colour. Still rather closed and takes a while to evolve in the glass. Dense mineral fruit on the palate. Drink 2023 to 2031.

ANALYSIS

ALC. 13.8% SUGAR: 1.7 g/l TA: 5.9g/l pH: 3.34 VA: 0.51 g/l 6 SO₂ free & 88 total