



2008 Chenin Blanc

Technical details:

Varietal:	100% Chenin Blanc
Alcohol:	13.5%
Total acidity:	5.0 g/l
pH:	3.65
Residual sugar:	1.3 g/l

Tasting notes:

This is the 6th year that we use the grapes from this low yielding, 25 year old, bushvine block. The site is unique with interesting soil formation with lots of “slate” and loose “pebbles”. We try to achieve good minerality and freshness with minimal intervention. We do not use any barrels or aromatic yeast during production and we also do not ferment too cold. The wine spent 4–5 months on the fermentation sediment to enhance mouthfeel and structure. The wine is bottled with minimum sulfur and under screwcap, to guarantee consistency. The grapes are handpicked in the early mornings. We usually harvest this block in the first 10 days of February. We pick at ± 22.5 -23.5 Balling to ensure the alcohol is not more than 13.5% . The grapes are gently destemmed and crushed and pumped into a small press for pressing. The gentle press juice is allowed to settle for 24 hours before it is racked and seeded with a commercial yeast strain. Fermentation takes 14-18 days to complete. Pale straw colour. Good aromatics with great minerality and tropical fruit. Some green apple and guava characteristics add to the complexity and support a fresh well balanced palate. A great everyday wine, but with good building blocks to complement Asian dishes.