



2010 Chenin Blanc

Technical details:

Varietal:	100% Chenin Blanc
Alcohol:	13.5%
Total acidity:	6.3 g/l
pH:	3.36
Residual sugar:	5.6 g/l

Tasting notes:

The vineyard block from which the grapes are selected is very old, unirrigated and is grown with the traditional bush vine method. Bush vines produce natural low yield (30 – 40 hectoliters/hectare). Small berries are very important, because you get a more concentrated and define product. We do not want excessive fruit in this wine. We want a complex wine with personality and a great mouth feel. We leave the wine on the sediment for at least 4 months to enhance mouth feel and to give something “earthy” back. The wine is made in a more traditional style with a longer ageing potential to show the versatility of this unique South – African grape. Everything is hand picked. The grapes are destemmed softly into a modern new Scharfenberger pneumatic press. Some years a little skin contact is given. No acid is added and all fermentation is done with “wild” yeast. We do not do too much settling and prefer to ferment warmer (20 degrees) than the normal practices. Fermentation will last 10 – 14 days. The wine is left on its gross lees for as long as possible before a filtration is done and the wine bottled without any cold stabilization. Good “hay like” colour with a good, complex nose with herbs and tropical expressions. Juicy palate with a good balanced acidity and great lingering aftertaste. Lovely wine to drink on its own, but best enjoyed with food. Drink now – 3 years after vintage.