



## 2011 Chenin Blanc

### Technical details:

Varietal:	100% Chenin Blanc
Alcohol:	13.5%
Total acidity:	7.1 g/l
pH:	3.36
Residual sugar:	4.8 g/l

### Tasting notes:

The grapes for this wine are from one single vineyard. We use these grapes since 2001. The vineyard is an old block, bush vine and no irrigation is used. Yields are naturally low and we are lucky if we get 40 hl/ton. The fruit is quite exposed to the sun allowing a riper spectrum of flavours with lower natural acidity. In the last few years we have changed our style slightly trying to work more oxidative and improving mouth feel. The grapes are all handpicked. 50% of the grapes are allowed 10–12 hours skin contact and then immediately drained with gravity. The other part is destemmed and filled in a 3.5 ton Euro press and immediately drained. This portion is treated more reductively and the use of dry ice is a common practice. Settling is around 24–48 hours after which it is racked and immediately inoculated with two selected commercial yeasts. Fermentation temperatures will be between 15 and 18 degrees and usually will take around 2–3 weeks to complete. The wine is left on the gross fermentation lees for 3–4 months before it is bottled with a sterile filtration. This wine is not cold stabilized, to preserve freshness and fruit purity. A fruit explosion, with prominent pineapple and hints of white pear evident. Medium bodied with good mouth feel. Lingering fruit pastille and tropical flavours are supported by natural acidity. You can almost taste the earth in this wine, with great minerality and some yeastiness. A wine for every occasion, but with enough structure to complement pasta, chicken and seafood dishes. Drink now, till 2014.