

ESTABLISHED 1777

WELGEGUND

HERITAGE WINES



CHENIN BLANC 2017

TASTING NOTES:

This 2017 Chenin Blanc was made from selected blocks of dryland vines with very limited yields of exceptional fruit, embodying the wine with finesse, great depth and subtle fruit aromas. Lightly wooded, the wine exhibits captivating complexity, with pineapple, citrus and apricots initially evident, followed by layers of stone fruit, pear, lime and white flowers. The palate shows richness, with creamy oaky undertones, with citrus, lemon and lime towards the end.

WINEMAKER'S NOTES:

This Chenin Blanc was made from a dryland vineyard planted in 1974 (43 years old). Grapes were harvested by hand in the early morning to obtain the best quality fruit possible. The grapes were chilled to 5°C to prevent oxidation prior to whole bunch pressing. The chilled juice was settled for 48 hours with racking to different fermentation vessels. A portion of the wine was fermented in 500L French oak barrels whilst others were fermented separately using different yeast, adding to the complexity of the final blend. The wine was aged for 11 months, with blending and bottling thereafter. The wine was bottled in January 2018.

ANALYSIS:

Alcohol:	12,5%
pH:	3,48
Total Acidity:	6,0g/l
Residual Sugar:	2,4g/l

SERVING SUGGESTIONS:

Serve chilled with a summer picnic, or as a great companion to fish, sea food (calamari, lobster, mussels & lemon butter prawns), poultry and fresh garden salads. Excellent with roast duck or vegetarian vegetable dishes. Lovely with soft white cheese. Will pair well with game birds. The wine does however have sufficient structure to pair well with lamb and pork.

AWARDS:

NWC Top 100 SA Wines 2018 – Double Platinum
NWC Top 100 SA Wines 2018 – Winner
(Included in Top 100 Wines)