



CHENIN BLANC 2019

TASTING NOTES

A lightly wooded wine, clear medium lemon in colour. The nose shows beautiful layers of candied citrus, lime and lemon, ripe pear, quince, fresh peach and honeysuckle. It has a soft and elegant palate with flavours of star fruit, honeydew melons and lime that finishes with a salty minerality and a touch of nuttiness.

VITICULTURE

The Certified Heritage Vineyard that produces our Chenin Blanc grapes was planted in 1974. It is a dryland, trellised and low yielding vineyard that produces around 2 tonnes of exceptional fruit per hectare. The north west facing vineyard has ancient decomposed granite soil, that adds to the minerality in the wine.

VINICULTURE

This is 100% Chenin Blanc. The grapes were harvested by hand at 22,5°C in the early morning to obtain the best quality fruit possible. The grapes were whole- bunch pressed, settled and fermented in a combination of 500L barrels (natural ferment), with the balance in stainless steel tanks. 33% of the wine was aged in 2nd fill 500L French oak barrels for 14 months. Strictly limited production of 1801 numbered bottles.

SERVING SUGGESTIONS:

Perfectly compliments roast duck confit with orange sauce. Also delicious with crayfish, langoustines, sushi and line fish carpaccio. A fine partner to gnocchi with green peas or almonds. Wonderful paired with a citrus tart or nutty nougat.

ANALYSIS

Vintage: 2019
Cultivar: Chenin Blanc
Appellation: Wellington
Alcohol: 13 % vol
PH: 3,51
Total Acidity: 5,7 g/l
Sugar: 2,1 g/l
Optimum Drinking: From 2020
Oak: 33% wooded, 2nd fill 500 L barrels 14 months
Ageing: 14 months
Production: 1801 bottles

TERROIR

Aspect: North West Facing
Trellising: Perold System
Climate: Cold winters, very hot summers
Rainfall: 450 – 600 mm/year
Geology: Decomposed Granite
Hectares: 1,5 ha
Yield: 2,8 tons/ha
Planted: 1974
Harvested: March 2019