



**STRAW WINE 2021**  
**VIN DE PAILLE – CHENIN BLANC**

The first of its kind in South Africa.  
This is now our twenty fourth year of producing this treasured wine.

**VINEYARD BLOCKS**

1 block (Keermont) 15 year old vines on 6 wire vertical trellis. Deep red hutton soil with good moisture retention. Lightly irrigated at veraison. Yield 7 tons/ha.  
1 block (Post House) 37 year old vines on a 7 wire trellis with moveable foliage wires. Lower slopes of the Helderberg, 8 km from the cooling influence of the sea. Gravelly Hutton and Escourt soil. Yield 4 tons/ha. Lightly irrigated at veraison.

**VINTAGE CONDITIONS**

A late, but above average rainfall winter and spring ensured the soil profile was saturated contributing to a good growing season. Intermittent rain meant fungal disease pressure was quite high and we had to be on our toes with the spray programme. There were enough cold units for good even budbreak. A relatively cool growing season and ripening period meant ripening was slow and steady leading to one of the most exceptional vintages we've experienced. Good acidity and pHs.

**PRODUCTION**

The grapes were picked at optimum ripeness and laid out on drying racks in 70% shade for about 3 weeks. This allows the grapes to concentrate sugars, acids and flavours, before re-harvesting in the cool mornings. Fermented with natural yeasts and matured for 19 months using 50% new 225L French oak barrels. Racked while in barrel to remove heavy sediment.

Bottling date: 19/5/2023 Production: 279 cases (6 x 375 ml)

**TASTING NOTES**

Attractive deep yellow colour. Intense honey, apricot, nuts and passion fruit nose.

The palate is sweet and concentrated with enough acidity and oak tannins to compliment and deliver a long, lingering finish.

This wine is a dessert all on its own - a real treat after the meal. Delicious with biscotti and various nuts. Compliments slightly tart fruit desserts and good pates beautifully.

**ANALYSIS**

Alc. 10.45% Sug. 259 g/l TA 7.6g/l pH 3.55 VA 1.40g/l SO<sub>2</sub> 4 free & 188 total mg/l

These are naturally made, living wines which may deposit a sediment and / or tartrate crystals. Keep below 18°C to avoid the possibility of re-fermentation.