HARVEST
Winter 2019 saw cool temperatures and good strong rains allowing the vines a chance to rest. Growing season was dominated by moderate temperatures and a slow ripening period.

COLOUR
Pale lemon yellow.

NOSE
An elegant, perfumed example of Chenin Blanc with symphonic notes of jasmine, citrus, tropical notes, gooseberries, white flowers, candied naartjie peel and a whiff of white peach. Hints of fresh brioche and a tiny expression of oak.

PALATE
Medium bodied with refreshing acidity. On the palate pear, quince, lemon with lingering flavors of summer melon and persimmon.

TECHNICAL DATA
Analysis: Alc: 14.5% TA: 5.04g/l RS: 2.1g/l 3.5pH:

WINEMAKER’S NOTES
Hand selected bunches from three excellent vineyards in the Stellenbosch/Paarl border area and from the Paardeberg. 100% from bush vines over 40 years old. Harvested during the period 4th to 20th February 2020. Berries cooled to 5°C prior to “Champagne” crush cycle. Clarified juice transferred by gravity to barrels and tanks for fermentation. Wild yeast fermentation with 20% vinified and matured in a mix of new and second fill French oak barrels. All the wine was stirred continually on the fine lees. Bottled November 2020.

FOOD PAIRING
Roasted fresh Kingklip with seasonal vegetables.
Lightly spiced calamari salad.
Herb crusted goat’s cheese.
Clam chowder.