

Vinum
Chenin Blanc 2021

We've championed the merits of the variety before it was cool to do so, striving to showcase transparency of top vineyard sites and varietal character ahead of all else. The core barrel component of this bottling comes from a site planted in 1969 (a site wholly supplying our flagship, Renaissance).

IN THE VINEYARD

The gnarled old bush vines that produce this characterful Chenin Blanc are planted in some of the purest granite soils on the foothills of the magnificent Helderberg Mountain in Stellenbosch. The vines are mainly grown under dryland conditions, meaning they are not irrigated, and therefore their roots plunge meters into the granite subsoil in search of moisture. The altitude of the vineyards, the steep South-East facing slope and the proximity to False Bay mean that these vines are well exposed and cooled by winds that come off the ocean during the long, hot summer. These factors combine to produce a wonderfully fresh and vivacious expression of what is to us, the Cape's greatest grape.

IN THE CELLAR

Grapes were picked by hand as well as manually sorted to ensure that we maintain the purity of varietal expression for which this wine has become known. Gentle de-stemming before equally gentle pressing in a pneumatic bag press were used and the extracted juice was moved to a combination of 2500L Foudre, 500L, 300L and 228L barrels for alcoholic fermentation. The barrels and Foudre used are predominantly 2nd fill to 6th fill with a small percentage on new oak used. In combination these steps have resulted in the preservation of freshness, but also development of considerable fruit and aromatic intricacy in the wine alongside the mineral edge it so proudly displays. The wine retains lively fruit, a lithe texture, steely acidity & abundant aromatic concentration: the exact qualities you'd expect from beautiful old vines in this area.

A NOTE FROM THE WINEMAKER

Pale straw with a touch of gold around the rim. Ripe pear and melon meld together and combine with stonedust to create an enticing nose. The palate shows juicy, yellow stone fruit with a highlight of litchis before bracing acidity brings it to a crisp and taut mid palate. The finish is marked by an intriguing fresh and salty kiss.



Variety: Chenin Blanc

Appellation: Stellenbosch

Analysis:

Alcohol: 12 % vol

pH: 3.49

Total Acidity:

Residual Sugar:

5.4 g/l

1.6 g/l



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