

Dewaldt Heyns Weathered Hands

Chenin Blanc 2019

Harvest

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| Cultivar: | 35+ year-old dry-land bush vine Chenin Blanc |
| Vineyard size: | 1,1 hectare |
| Rootstock: | R99 |
| Origin: | Paardeberg, Swartland |
| Soil: | Deep weathered granite soils with coarse gravel |
| Harvest: | 11 February 2019 |
| Yield: | 3,9 tons per hectare (26 hl/ha) |
| Balling: | 22,9 °B |
| pH: | 3.20 |
| Total acid: | 6,20 g/l |

Vinification

The grapes were hand-picked in the early morning and force-cooled to 4 °C. It was pressed whole-bunch. Only the free-run juice and first gentle pressing were collected, settled for 48 hours at 6 °C and racked.

Fermentation was initiated in barrels with 50% inoculated with Vin 13 and CY 3079 yeast and the balance allowed to ferment naturally with no inoculation. 40% new and 60% second-fill 500-litre French and Hungarian oak barrels were used to minimise the oak impact and preserve the subtle fruit.

The fermentation temperature was controlled and kept below 18 °C. Once fermentation was complete, the wine was given a low sulphur dose and left on the lees for eleven months. Malolactic fermentation was avoided to retain freshness and purity of fruit. The wine was prepared for bottling after spending a total of 11 months in barrel.

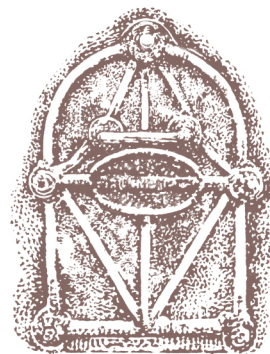
Analysis

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| Alcohol: | 13,29 vol % |
| Total acid: | 5,80 g/l |
| pH: | 3.29 |
| Residual sugar: | 2,8 g/l |
| Volatile acidity: | 0,47 g/l |
| Free sulphur: | 27 mg/l |
| Total sulphur: | 124 mg/l |

The wine has a light straw colour with a green translucent edge. Delicate flavours of yellow peach, litchi and white pear are followed by ginger, spicy notes and balanced oak flavours. The palate is full bodied with a creamy texture and shows great length, balanced acidity and a mineral freshness.

Production

3586 bottles



DEWALDT HEYNS
Family Wines

