



BABYLON'S *Peak*

BASSON FAMILY ESTATE

WITTY WHITE 2010

Terroir

All the vines are planted on weathered granite slopes of the Paardeberg Mountain. This area has a typical mediteranean climate, with winter rainfall of 500-700mm per year. The summers are quite dry with very high day temperatures (between 24-38°C) and lower night temperatures between 8° and 15°C. Most wines from this area have a typical mineral character– the result from our granite soils.

Vineyards

The Chenin Blanc is old bush vines, planted on a south eastern slope in weathered granite soils. The soil has a very good drainage potential and is very high in minerals. The production is approximately 7 tons/ha and the vineyards are totally dryland. Because these old vines have very deep roots, it gets moist from deep below and never stress too much during a heat wave or high temperatures. This cause a slow and long ripening season, therefore the berries stay crisp and fresh and keep its fruitiness much better.

Vinification

Grapes were harvested by hand in small picking crates and left in a cold room at 5°C for 24 hours. After de-stemming and crushing the grapes were pressed and only the free run juice was used. The juice was left at 8°C to clear, after which it was fermented at 11°C for approximately 18 days. After fermentation was finished, the wine was left on the fermentation lees for six months, before it was bottled. A CO2 blanket was used during the whole wine making process to make the wine as crisp and fresh as possible.

Wine description

A fruity wine with lots of passion fruit and mineral flavors on the nose. The acid is crisp and well in balance with a fresh and lingering aftertaste.

Serving suggestion

Light fish and chicken dishes. Salads. Everyday drinking wine for all occasions.



Analysis

Alk: 13.5% vol
RS: 4.0 g/l
TA: 6.1 g/l
pH: 3.4

Region

Western Cape

Grapes

100% Chenin Blanc