



## FINE ART COLLECTION

### 2023 CHENIN BLANC FERMENTED IN CLAY



#### ORIGIN:

Kogelberg Biosphere, Elgin Valley, South Africa  
Bottelary Hills, Stellenbosch, South Africa

#### TASTING NOTE:

Our crafted Chenin is meticulously grown in the cool Elgin Valley and a small portion from old bush vines in Stellenbosch. The wine is fermented in hand crafted, old world, traditional clay amphorae and some neutral oak. These key attributes afford a wine with broad layers of fresh yellow stone fruit and brush strokes of white flowers on a canvas of flinty wet stone and petricore tension that contributes to the overall balance and design.

#### PHILOSOPHY:

Our Chenin for the Fine Art Collection reflects a sophisticated approach to one of the oldest and most widely planted varieties in the Western Cape. A cool site in a unique part of the Elgin Valley was selected specifically for its flinty, wet stone attributes that would enhance restraint and classical notes with a modern new world touch. The Chenin from the Bottelary Hills in Stellenbosch contributes fleshy nectarine opulence on the mid palate for added complexity and richness for harmony.

#### VINEYARDS:

Grapes were selected from a single vineyard in Elgin grown on red Laterite Soils also known as “koffieklip” or coffee stone as it resembles the same structure as ground coffee.

The vines are vertically shoot positioned on a 5-wire fence trellis system planted 2.2m x 1.2m apart on south to south-east facing

vineyards for maximum, even budburst in spring and even vine ripening throughout the season. The Chenin grown in Bottelary Hills is from old bush vines on lighter soil structure. Harvest took place in early March at vine ripeness

#### WINEMAKING:

Cluster and berry sorting prior to being partially crushed before pressing commenced. The mash was pressed in a pneumatic bag press where both free run and pressed juice fractions were treated oxidatively with minimal chemical additives.

The juice was settled cold at 12<sup>0</sup> Celsius in a stainless- steel tank for two days and decanted into the clay amphorae for spontaneous fermentation. Once fermentation was completed, 1500 Li was decanted to neutral oak casks (no wood flavour imparted) for further maturation. The wine in the French coopered barrels was partially allowed to go through secondary fermentation known as malo- lactic fermentation where malic (the firmer green apple tasting acid) is converted to lactic (softer milk tasting acid) and further matured for 11 months. The clay amphorae had no malo-lactic fermentation so that the fresher flinty character would be maintained. After 11 months, the two components were blended and bottled. No animal products were used in the production of this wine.

#### ANALYSIS:

**Alcohol: 13.5% vol** ; Acidity: 5.6g/l ; pH: 3.43 ; Residual Sugar: 2.5g/l ; Total Extract: 20.7g/l

#### RECOMMENDED FOOD PAIRING:

Japanese Edomae sushi , Indonesian styled fare, tempura vegetables, pea shoot/ young stem broccoli with lemon infused risotto, Korean Poké bowls, Shellfish and white meat.

#### RECOMMENDED BOTTLE MATURATION:

The wine is approachable in its youth with fresh, bright yellow stone fruit aromatics and may age well for up to 8 years due to its well - integrated tensioned acidity. Primary fruit aspects include white pears, fresh nectarines and may evolve into almond paste, baked apple and spicy cardamom notes

#### ACCREDITATION:

IPW (Integrated Production of Wine)

#### RELEASE DATE:

February 2023

#### QUANTITY BOTTLES:

5771 x 750ml

#### ACCOLADES:

2017 Tim Atkin (UK )MW Cape Report: 94 Points (2016)  
2018 Tim Atkin (UK) MW Cape Report: 94 points (2017)  
2019 Tim Atkin (UK) MW Cape Report: 93 points (2018)  
2020 Tim Atkin (UK) MW Cape Report: 94 points (2019)  
2021 Tim Atkin (UK) MW Cape Report: **95 points (2020)**  
2022 Tim Atkin (UK) MW Cape Report: **95 points (2021)**  
2023 Tim Akin (UK) MW Cape Report: **95 points (2022)**

2018 John Platter Guide: 93 points (2016)  
2019 John Platter Guide: 94 points (2017)  
2020 John Platter Guide: 4.5\* (2018)  
2021 John Platter Guide: **5\* (2019)**  
2022 John Platter Guide: 4.5\* (2020)  
2023 John Platter Guide: **5\* (2021)**  
2024 John Platter Guide: 4.5\* (2022)

2019 Greg Sherwood (UK) MW: 95 points (2017)  
2020 Greg Sherwood (UK) MW: 96 points (2019)