



Collectors Reserve

The Cape Garden
Chenin Blanc 2017

BACKGROUND

Inspired by Cape Town's radiant energy and creative demeanour, our new premium offering - The Collector's Reserve - is a unique range specially crafted by our winemakers using only the finest grapes from Cape Town's best vineyards. To truly connect the Winelands and City, we have handpicked prominent landmarks in Cape Town and commissioned a vibrant Capetonian artist - Theo Vorster - to impart his vision of these landmarks onto each bottle. This range has been designed as a collector's item for both wine and art lovers alike.

WHAT'S IN A NAME

The Company's Garden in Cape Town dates back to when fresh produce and supplies were first provided to ships rounding the Cape. Although originally a vegetable garden, it was not long before the first Chenin Blanc vineyards were planted, and today, the Gardens are recognised for their contribution to the Cape's horticultural heritage. The Chenin Blanc is a true tribute to these Gardens and the origins of Chenin Blanc in the Cape of Good Hope.

THE VINEYARDS

The grapes were selected from a vineyard on the open Easterly side of the valley where the cool sea breeze from Table Bay meets the dry warmer inland air. The block is North-East facing, resulting in the vines being exposed to sunlight from early in the morning which ensures early and even ripening in the start of the season. The soils are sandy loam, allowing for good draining of excess surface water with good water retention lower down. Due to Chenin Blanc being prone to the Botrytis cinerea fungus, the early ripening spot with well-drained soil was preferred.

THE WINEMAKING

Hand-picked grapes from one selected vineyard in the Durbanville Wine Valley were handled with minimum intervention. The juice was cold settled with lees stirring for three days, before being divided into three portions for fermentation. Of these portions, 18% was cold fermented in a stainless steel tank, raked after fermentation and left on its lees for 10 months; while 77% was fermented and matured for 10 months in a combination of new, 2nd, 3rd and 4th fill French oak 300 litre barrels with regular lees stirring. 5% of the fine fresh lees was naturally fermented in old 4th fill barrels, before the wine was raked into a stainless steel tank and left to settle. After settling the wine was returned to the barrels to mature for another 10 months with regular stirring. Before the final blend was made, all the different components were tasted and only the best selected for this unique wine. The wine was lightly fined and bottled without any filtration.

WINEMAKER

Martin Moore and Kobus Gerber

COLOUR

Pale straw with green edges.

NOSE

Peaches, apricot, orange peel and a hint of almonds and vanilla.

TASTE

Full bodied with upfront flavours of peaches and apricots, which balance well with zesty citrus flavours and a long lingering finish.

FOOD PAIRING

Serve with onion tart, Thai green curry, grilled fish and rich creamy dishes.

ALCOHOL

14.13%

RESIDUAL SUGAR

1.87g/l

TOTAL ACIDITY

6.25g/l

PH

3.42



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