

UNFILTERED CHENIN BLANC 2014



Handcrafted to unlock the natural style inherent in the best grapes from select parcels of vines grown in the Cape Floral Kingdom, these elegant wines capture the highly sought-after qualities of varietal character and terroir. These wines are not pressured by filtration – letting gravity do the work - resulting in a rich, complex taste that abounds with fruit and flavour.

TERROIR

Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. The climate is mild with south and east-facing slopes offering natural protection against late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow growing crops. The soil is predominantly medium textured and well-drained with good water holding capacity.

THE VINEYARDS

Viticulturist: Bennie Liebenberg

The grapes were sourced from a 30 year old vineyard in Paarl and 20 year old vines in Darling. Both are dryland vineyards planted on Swartland shale. The vines are pruned in the shape of a goblet, suckered to 3 shoots per bearer and topped early in the growing season. The grapes ripened in late February and only healthy bunches were selected. Production of the Paarl grapes was 9 tons/ha while the Darling vines yielded 8 tons/ha.

FOOD PAIRING

Almost anything with a creamy sauce especially richer fish dishes such as salmon or lobster. Roast chicken or roast pork belly with apple sauce work well as do roasted root vegetables such as carrots and parsnips. Roasted sweet potatoes and butternut squash are another excellent match.

THE WINEMAKING

Cellarmaster: Andrea Freeborough,

Winemaker: Pieter Badenhorst

Half the grapes, which came from Paarl, were whole bunch pressed, clarified and fermented in barrel. Fermentation of the Darling grapes took place in stainless steel tanks before being transferred to older barrels. Both portions were left to mature in wood for eight months. After ageing, strict barrel selection took place to ensure only the very best was used. The wine was fined and clarified through settling as opposed to filtration.

WINEMAKER COMMENTS

Beautiful golden straw colour with a green tinge. The first thing you pick up on the nose is stone fruit followed by dried apricots and peaches. As you delve deeper you start picking up hints of marmalade and a touch of wood spice. The palate is big, bold and viscous. It is well rounded and well balanced between the fruit, the acidity and the sweetness with a medley of flavours that lingers on the palate for what seems to be endless. This is a wine for big occasions and has the potential to age extremely well.

ANALYSIS

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| Alcohol | 14,26 vol % |
| Residual sugar | 2.47 g/l |
| Total acidity | 6,17 g/l |
| pH | 3,41 |