

KUNJANI

STELLENBOSCH · SOUTH AFRICA

KUNJANI CHENIN BLANC 2018



ORIGIN
Coastal region

VINEYARD

The fruit for the Kunjani Chenin Blanc 2018 were harvested from Paarl and Wellington. Sustainable fruit production is of utmost importance in these areas which are highly affected by drought. Cover crops help to eliminate weed competition but also keep the soil temperature up to 5 degrees cooler. Therefore, the water retained in the soil is used optimally by the vine. Canopy management includes a green harvest and the right number of shoots and leaves are maintained to ensure the desired aromas and flavours in the final wine. The two blocks ripened at different times, offering good blending options.

VINIFICATION

Fruit from both blocks were handpicked into 20 kg lug boxes. This protects the bunches against premature crushing. The fruit is hand sorted in the cellar to ensure only the best bunches are pressed. This Chenin Blanc is made in an oxidative way. The result is more structured, and the riper spectrum of flavours is displayed in the final wine. Both tanks were fermented at 15 to 16°C with a pure yeast culture. After fermentation, the yeast lees were stirred twice a week for 2 months, adding to the palate weight.

TASTING NOTES

The Kunjani Chenin Blanc 2018 has a light straw colour with a deeper core. The palate entrance of the Chenin Blanc is smooth and fresh yet has the fullness to cut through the acidity. Baked apple and ripe yellow fruit fill the palate followed by lime and a light viscosity that adds to palate weight. The wine lingers with a burst of flavours and depth of structure.

ANALYSIS

RS:	2 g/l
pH:	3.45
TA:	5.4 g/l
Alcohol:	12%

AGEING POTENTIAL

This Chenin Blanc has the potential to age for up to 5 years. The oxidative winemaking regime and extended lees contact will aid in the development over the next few years.

