

100% Chenin Blanc  
W.O. Stellenbosch

### TERROIR & VITICULTURE

Old bush vines planted in weathered granite topsoil and crumbly clay sub-soil. Some of the fruit coming from a vineyard planted in 1947 (second oldest Chenin in the country). Yield of up to 4 tons per hectare.

### VINIFICATION

Made reductively. Grapes were harvested during early morning hours in cool temperatures and were given  $\pm$  8-10 hours skin contact. Enzymes were used to help extract flavor's while on the skins. VIN 7 Yeast was used. Wine lay on the lees for 3 months before being racked, cleaned & bottled.

### TASTING NOTES

Rich, deep, complex nose of bruised yellow fruits, white peach, creamy and plush, showing honeyed pineapples and leesy yellow fruits. Plenty of gravitas, fruit weight, focus and textural complexity

### FOOD SUGGESTIONS

Crusted swordfish and saffron infused risotto, or crispy shredded duck on spring onion pancakes with tomato salsa.

### ANALYSIS

Alcohol: 13 %  
Total acid: 5.9 g/L  
Residual sugar: 5.4 g/L  
pH: 3.41

