

STELLENBOSCH

1679



This Bush Vine Chenin Blanc was made from Single Block selected grapes from the farm Sonop, Stellenbosch. The vines, with rootstock Richter 99, were planted in 1982 by Francois du Bois. The soil type, which is derived mainly from granite, is reddish to yellow in colour, acidic with good physical and water-retention properties; mainly Oakleaf, Tukulu and Clovelly soil types.

The grapes were harvested at 28° Balling, cold soaked for 6 hours on the skins. Using only the free run juice, fermentation was initiated in stainless steel tanks and halfway through fermentation transferred to new French and American oak barrels, where it finished its primary fermentation. Matured further for another 12 months in the barrels. Bottled in May 2018 and released September 2018.

The wine has yellow apples, white pear and hint of honey bouquet, with an appealing freshness on the finish.

FOOD PARTNERS

Mild Thai Curry, Mussels in Creamy Sauce, Pork Belly with Orange Jus, Pan fried Duck with Mango Chutney

ANALYSIS

Alcohol : 14.95 % | RS : 4.7 g/l | pH : 3.43 | Total Acid: 6.0 g/l