

STELLENBOSCH

1679

This 2019 vintage Bush Vine Chenin Blanc was made with carefully selected grapes from a 37 year old Single Vineyard Bush Vine block, 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.

Phenolic ripe grapes were harvested, 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 oak barrels, where it finished its primary fermentation. Secondary fermentation and aging for 312 days in 100% new French oak barrels.

Bottled in January 2020 and released September 2020.

The wine boasts a bouquet of yellow apples, white pear and hints of honey, 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 : 14.24 % | RS : 6.2 g/l | pH : 3.36 | Total Acid: 6.5 g/l

