



Swartland Chenin Blanc

Vintage: 2013

Varietal: 100% Chenin Blanc

Description:

This is a dry, complex and full-bodied wine. The nose is perfumed, with grape fruit and orange blossom, with hints of buttery-roasted pineapple. The palate has suggestions of crisp pears, pear-drop sweeties, roasted pineapple and lime. This wine proves to be a versatile food wine, excellent for large groups at restaurants, all eating different dishes! It pairs well with cheeses and charcuterie; spaghetti carbonara; tomato tarts; fish and chips; wild mushroom stuffed roasted chicken and Goan coconut prawn curry!

General: These grapes were sourced from a special little farm called Hillside, owned by Rick McCrindle, located in the Swartland region. The farm is on top of a small hill with a view of Table Mountain from one side, and Malmesbury on the other. The vines are 37 year old bush vines, with a very low yield of two tons per hectare. The vines are lucky to have the cooling sea breezes from the ocean, and the intense heat from Malmesbury. They are planted on the north-east facing side of the hill.

Vinification: To allow for a good balance of acidity, with tropical and ripe flavours of Chenin Blanc the grapes were picked in two different batches at different levels of ripeness. The first harvest was at 21 degrees balling, the fruit had good acids and minerality along with citrus flavours. The second harvest was picked at 23.5 degrees balling. These grapes had flavours of roasted pineapple and pears. The grapes were de-stemmed and partially crushed, then left to cold soak for 12 hours at 6 degrees Celsius under a blanket of Co2. The grapes were then pressed gently using a bag press inside the tank. Once the juice was cold settled and racked clean, it was inoculated with Anchor Vin 2000. When the juice started to ferment, it was put into three French Vinet barrels, a first fill 400l, a second fill 300l and a third fill 300l. The rest was fermented in a 400l stainless steel tank. The barrels were fitted with cooling rods, and the tank has a cooling jacket, which allowed for a slow cold fermentation, at 13 degrees Celsius. The wine was left on its lees for 11 months with monthly battonage. This adds to the rich mouth feel and full body of the wine.

Wine Analysis: Alcohol - 12.5
Residual Sugar - 3.44
PH - 3.52
Total Acid - 6.12
Maturation - 5-8 years