

CHENIN BLANC BUSH VINES 2009

Wine of Origin:

Western Cape

Viticulture:

The grapes were harvested from low yield-bearing bush vines (approx. 6 tons/ha) and trellished vineyards (approx 7 tons per ha) in the Helderberg and Wellington regions. The blocks were divided in two sections and the canopy was left unsuckered on the area which was harvested later. Deep red soils with superb water retention led to good root development, providing optimal moisture supply to the vines during the summer ripening period.

Vinification:

The grapes were harvested separately at sugar levels of 22 and 23°B early in the morning and immediately cooled down to 12°C. Extended skin contact on both blending components followed and after a settling period, the wine was cold fermented and left on the lees for three months. 60% of the rich and riper, slightly botrytis style originated from the bush vine vineyards were blended with 30% of the fresh and fruitier trellished vineyards which were earlier harvested.

Winemaker's Tasting Notes:

Upfront tropical, guava flavours on the nose and ripe peach pineapples aromas that follow through to the palate. The wine are complimented by a long, clean, crisp aftertaste.

Wine Analysis:

Alc.: 14 vol.% RS: 2.7 g/l TA: 6.9 g/l pH: 3.31

