



P A S C A L / S C H I L D T

Winery:	The Winery of Good Hope
Wine:	Old Bush Vine Chenin Blanc
Vintage:	2014
Appellation:	Stellenbosch
Winemaker/Winegrower:	The Winery of Good Hope
Harvest Notes:	<p>The vineyards that produce this charming Chenin Blanc are old bush vines principally in the Helderberg area of Stellenbosch and located on extensively decomposed granite soils on Ocean-facing, gravelly slopes, benefiting from cooling maritime breezes. All fruit is hand-picked. The 2014 vintage was a rather uncharacteristic one for the Cape. Late rains in the Spring induced strong vigour in the vines during the growing season. Cool and rainy weather during flowering meant that crops were down by about 20%. It was a year in which balanced vines would fair best and luckily for us, it is one of the fundamental concepts that guide our viticulture. We were able to produce a wine with character, presence and depth, even in a difficult year. The wine shows a beautiful tension while also showing a range of ripe quince and citrus flavours.</p>
Cellar Notes:	<p>Separate parcels are picked by hand at different level of ripeness in order to build good complexity of acidity, fruit, depth and minerality. Each parcel contributes something different to the whole and this gives us a range of options when considering the blend. Cool fermentation in stainless steel tanks one part with natural yeast (favouring fruit enhancement) , the other part inoculated. Kept on lees for 9 months, with occasional battonnage. This stirring of the lees is done to enhance palate weight and texture of the wine. The components are blended prior to bottling, whilst still on the lees, to allow total integration of the final wine before preparing for bottling. Minimal fining prior to filtration is maintained throughout. The focus here is on flavour retention and fruit definition, while maintaining the lovely refreshing character for which this wine has become known.</p>
Tasting Notes:	<p>Chenin is an extremely versatile grape, able to make excellent wines in many different guises, from Late harvest to Straw wine to classic dry Chenin and even Méthode Champenoise. This example is a wonderfully lively, intense, fruity and beautifully balanced dry Chenin Blanc. Aromas of green apples and white peach invite the juicy, yet taut palate. A depth of fruit is what sets this wine apart. It shows great persistence of flavour and freshness that linger on the palate long after the wine has gone. Very individual, the character of this wine makes it a perfect companion to warm summer days and long balmy evenings.</p>
Aging & Drinking Suggestions:	This wine is perfect for drinking now but will keep for 2 years.
Technical Notes:	
Soil	Decomposed granite soils
Acidity	4.74 g/l
pH	3.65
Residual Sugars	2.00g/L
ABV	12.5%vol
Barrel Maturation	NA
Production (bottles)	10 400 (12 x 750ml) cases