

THE WINERY OF GOOD HOPE

BUSH VINE CHENIN BLANC 2016

IN THE VINEYARDS

The vineyards that produce this charming Chenin Blanc are old bush vines principally in the Helderberg area of Stellenbosch and are located on extensively decomposed granite soils on Ocean-facing, gravelly slopes, benefiting from cooling maritime breezes. The winter and spring preceding the 2016 harvest were drier than normal and were followed by a warm ripening season. The weather was very warm, especially from the end of October towards the end of January, which restricted the growth and constituted lower bunch masses and smaller berries, however, the vineyards and grapes being very healthy overall.

IN THE CELLAR

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.

A NOTE FROM THE WINEMAKER

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 Methode 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.

THE TECHNICAL BITS

VARIETIES

Chenin Blanc

APPELLATION

Stellenbosch, South Africa

ANALYSIS

Alcohol 12.68% vol.

Total acidity 5.07 g/l

pH 3.59

Residual sugar 2.55 g/l



ALL ABOUT INDIVIDUALITY