



PASCAL/SCHILD T

Winery:	Spioenkop
Wine:	"1900" Chenin Blanc
Vintage:	2013
Appellation:	
Winemaker/Winegrower:	Koen Roose
Harvest Notes:	100% Chenin Blanc originating from 45% Stellenbosch & 55% Elgin grapes. Hand-picked grapes in small 18 kg boxes, one night in the cool store (3°C) and then de-stemmed and slightly crushed. Soils consist of decomposed granite, ferricrete & clay soils. Vineyards are a mix of 30+ years & 6 years trellised in the cordon style.
Cellar Notes:	4 to 20 h skin-contact in a red fermentor and immediately pressed in our stainless steel basket press (JLB 5). 33% of the harvest went to new barrels for 11 months and no racking. After 1 day of settlement, the juice went to barrels for natural fermentation !! (10% botrytis)
Tasting Notes:	Our "1900" Chenin Blanc – harvest 2013, is a more riper tropical style of Chenin. Sophisticated flavours of peach, apricot, honey, dried orange-peel/lemon-skin, ... In the glass, you can find an attractive light gold colour, great intensity with a little sweet touch. The palate is rich, fresh and lively with a hint of oxidative complexity. The finish is clean and long.
Aging & Drinking Suggestions:	Pairs well with a variety of food like chicken breast, Duck à l'Orange, Cape Malay cuisine, pork dishes. 8 years cellaring potential
Technical Notes:	
Soil	decomposed granite / ferricrete / clay soils
Acidity	6.4 g/L
pH	3.24 g/L
Residual Sugars	4.3 g/L
ABV	13.42%
Barrel Maturation	33% of the harvest went to new barrels for 11 months and no racking
Production (bottles)	