



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

Winery:	Silwervis
Wine:	Chenin Blanc
Vintage:	2012
Appellation:	Single vineyard, Paardeberg, Swartland
Winemaker/Winegrower:	Ryan Mostert
Harvest Notes:	The winter rainfall in June and July of 2011 was lower than expected averaging at about 550mm instead of the normal 700mm at our site. The vineyards are 42-year old unirrigated bush vines which were able to push through the lack of rainfall thanks to their deep root system. There were two heat waves in early January which pushed the grapes along a little sooner than expected, however harvest was done early in the morning to avoid any heat effect in the grapes.
Cellar & Blending Notes:	The grapes were whole bunch pressed in a hydraulic press and transferred to one Nomblot concrete egg and one old French oak barrel for fermentation and aging. The two components (85% Egg and 15% Barrel) are racked and blended then bottled unfined and unfiltered.
Tasting Notes:	"Sweet, ripe apple and pear fruit. Generous texture and lovely mouthfeel. Rich and bold but also has finesse. Bright with lovely balance and nice pear, peach and citrus fruit. 93/100" - Jamie Goode
Aging & Drinking Suggestions:	Drink now until 2018
Technical Notes:	
Soil	Decomposed granite soils on the Paardeberg, Swartland
Acidity	6.00
pH	3.42
Residual Sugars	1.50
ABV	0.13
Barrel Maturation	15% in old French oak for 1 year. 85% in Nomblot Concrete Egg
Production (bottles)	900