



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

Winery:	Silwervis
Wine:	Chenin Blanc
Vintage:	2014
Appellation:	Swartland
Winemaker/Winegrower:	Ryan Mostert
Harvest Notes:	The Chenin Blanc grapes are sourced from a single vineyard located on the decomposed granite soils of the Paardeberg. Harvest is done by hand and the grapes are left in whole clusters to start spontaneous fermentation in stainless steel tanks.
Cellar & Blending Notes:	<p>The grapes are slowly crushed by hand over two weeks to release the fermenting juice and allow for skin contact to take place. The juice is then transferred to a 670l Nomblot concrete egg where the wine matures for 12 months.</p> <p>The wine is bottled unfiltered and unfiltered with no additions of yeast, enzymes or acidity in-keeping with the Swartland Independent rules of winemaking.</p>
Tasting Notes:	The nose presents with grapefruit pith, lemon rind, fennel and clove spice notes and high notes of musk, jasmine and lilac. The texture of the wine is grippy, rounded but delicate with a powdery, fine tannin from the skin contact and a saline, mineral and iodine characteristic. The palate has hints of winter spices of ginger, cinnamon and long finish of fruit driven flavours of citrus, apricot and raw almond waxiness.
Aging & Drinking Suggestions:	Drink now until 2025. Best paired with fresh salads, tapas style meals of olives, charcuterie, and cheeses or light meat dishes such as chicken, pork and pastas.
Technical Notes:	
Soil	Granite
Acidity	6.3
pH	3.4
Residual Sugars	2.2
ABV	0.1
Barrel Maturation	None
Production (bottles)	800