



PASCAL/SCHILDT

Winery:	Tierhoek Wines
Wine:	Tierhoek Straw Wine
Vintage:	NV
Appellation:	Tierhoek
Winemaker/Winegrower:	Carla Nieuwoudt
Harvest Notes:	100% Chenin Blanc, from old vines, picked at normal ripeness then left to dry for 2 weeks on straw mats. Picked at balling, 24.4, pH of 3.29, TA of 7.5. After 2 weeks on straw mats, balling of 40.5, pH of 3.50 and TA of 10.0. Leaving you with a very good acidity to bring the sweetness in balance.
Cellar Notes:	The dried bunches are then pressed and racked into old French oak barrels where the wine matures for many years in a solera system. Acidity, sweetness and flavour are all concentrated in this method of winemaking.
Tasting Notes:	An unctuous wine of immense concentrated flavours of dried apricots and honey. The sweetness is balanced by a fresh natural fruit acidity leaving a clean finish on the palate.
Aging & Drinking Suggestions:	Will age for decades.
Technical Notes:	
Soil	Decomposed Sandstone
Acidity	7.6
pH	3.76
Residual Sugars	272.8
ABV	10.7
Barrel Maturation	Solera system in old French Oak barrels.
Production (bottles)	1794 x 375 mL