



PASCAL SCHILDT SELECTIONS

Winery:	Botanica Wines
Wine:	The Mary Delany Collection Chenin Blanc
Vintage:	2017
Appellation:	Citrusdal Mountain
Winemaker/Winegrower:	Ginny Povall
Reviews:	The 2017 The Mary Delany Collection Chenin Blanc is 50% matured in 400-liter barrels and the remainder in stainless steel for nine months. It has a pretty, understated bouquet of green apple, pear, white flowers and just a faint hint of patisserie. The palate is well balanced with crisp acidity and superb tension, and quite minerally in style. The fresh, steely finish has just the right amount of salinity to beckon you back for more. Superb.' – Neal Martin, Vinous.com, 92/100
Harvest Notes:	Altitude: 500m Distance from sea: Approximately 30km Rootstock: Unknown Age of vines: Planted in 1957 Trellising: Bush vine Irrigation: Dry farmed
Cellar & Blending Notes:	The grapes for this wine were harvested at optimum ripeness, hand sorted, crushed and destemmed. The juice was immediately pressed and cold settled for 2 days at 10C. Half was fermented in stainless steel tanks and half was fermented in 400 litre French barrels. After fermentation the wine was left on the fine lees in stainless steel tanks/wood barrels for 9 months.
Tasting Notes:	A light butter yellow hue hints toward the subtlety of the wine. Apricot notes and a dash of minerality are supported by oak flavors such as biscuit, caramel, and toasted aromas. The wine is surprisingly full-bodied and creamy but remains fresh due to a zesty acidity. Biscuit flavors linger on the aftertaste.
Aging & Drinking Suggestions:	Can be aged 7-10 years or enjoyed now. Pairs well with fish & shellfish as well as roasted chicken and veggies.
Technical Notes:	
Soil	Oakleaf, Tukulu, Vilafonte, Dresden
Acidity	6.3
pH	3.22
Residual Sugars	3,7
ABV	14%
Barrel Maturation	9 months
Production (bottles)	6256 bottles