



PASCAL/SCHILDT

Winery:	Tierhoek Wines
Wine:	Tierhoek Chenin Blanc
Vintage:	2013
Appellation:	Tierhoek
Winemaker/Winegrower:	Carla Nieuwoudt
Harvest Notes:	Yields of 2 - 5 tonnes / ha, Grapes were chilled over night in a cold room and pressed the next morning. Came in at 24 balling, Grapes were in excellent condition.
Cellar Notes:	The grapes were taken from three different parcels of 36 year old vines. 70% were tank-fermented to provide elegance and acidity and to add complexity 30% were fermented and matured in 2nd- and 3rd-fill French oak barrels for 6 months. Natural Fermentation.
Tasting Notes:	This is the wine that put Tierhoek on the map – an elegant Chenin overflowing with expression and flavour. 6 months of French oak add fullness and complexity to this mouth-watering wine, while the minerality and stone-fruit acidity provide a long lasting after-taste.
Aging & Drinking Suggestions:	This wine will age for 4 to 5 years.
Technical Notes:	
Soil	Decomposed Sandstone
Acidity	6.8
pH	3.3
Residual Sugars	3.3
ABV	14.42%
Barrel Maturation	30% were fermented and matured in 2nd- and 3rd-fill French oak barrels for 6 months
Production (bottles)	7914 x 750 mL