

The Three Foxes Clairette Blanche 2013

VARIETAL INFORMATION:

100% Clairette Blanche

WINE OF ORIGIN:

Coastal Region (Wellington)

TOTAL VINEYARD PRODUCTION:

1,800 bottles

HISTORY:

This is a 70 year old bush vine Clairette Blanche vineyard that is dry farmed. The farm previously belonged to Piet Retief. He became a spokesperson for the frontier farmers who voiced their discontent. He was a leading figure during their Great Trek, and at one stage their elected governor. His family were Boers of French Huguenot ancestry: his great-grandfather was the 1689 Huguenot refugee François Retief, from Mer, Loir-et-Cher near Blois; the progenitor of the name in South Africa.

We salvaged this vineyard from being ripped up in favor of some more mainstream variety. We farm it organically and is an integral part now of The Three Foxes range.

WINEMAKING:

50% of the grapes were skin fermented for 6 months. The remaining 50% were fermented and aged in an egg shaped tank before being blended. The wine was bottled after 10 months. No wood.

The extended skin contact on half the wine fleshens out the mid-palate on this usually light varietal.

ANALYSIS:

Alcohol Vol: 11.34%
Residual sugar: 1.3g/l
Total acid: 5.2g/l
Free SO₂: 5mg/l
Total SO₂: 39mg/l
pH: 3.52

TASTING PROFILE:

Low alcohol wine with defined mid-palate due to extended skin contact. Vibrant and slightly chalky. Drink it anytime!

