



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

Winery:	The Winery of Good Hope
Wine:	Radford Dale The Renaissance of Chenin Blanc
Vintage:	2012
Appellation:	Wine of Origin Stellenbosch
Winemaker/Winegrower:	Team Effort
Harvest Notes:	<p>The fruit for this wine is grown in a single block of old, un-irrigated bush vine Chenin on the foot slopes of the Helderberg Mountain, facing south across False Bay and the Southern Atlantic Ocean. These vines, grown in Clovelly soils (decomposed granite), including patches of quartz, are mature and virus free, usually yielding about 35 hl / ha (5 T / ha). With deep root systems plunging into the granite sub-rock these old vines prove more resistant to hot Summers and provide wonderful intensity of flavours in the fruit. The 2012 vintage is our fourth bottling of this wine (the maiden-release 2009 Renaissance Chenin was after a decade of experimentation and trials) and clearly demonstrates how a great vineyard site such as this, coupled with half a century-old vines, takes in its stride the curve balls nature can throw at it. The 2012 vintage was typified by a combination of contradictions : a dry winter, with strong rainfall coming during Summer –so a cooler summer than usual, not least in the evenings. The winds were quite strong over the flowering period which resulted in a naturally lower yield than even this parcel gives. The season concluded with a heat-wave in early January then, leading up to harvest, some more rain and then blue skies right up to picking. The resulting beautiful fruit of 2012 translated into a wine with wonderful balance, purity and freshness. The initial picking happened very early, during the last week of January. All grapes were all hand-picked, at first light, into small lug-bins and hand-sorted over our sorting table. Likewise for the second picking, just over a week later. We divided the block into two pickings in order to balance fresh acidity with complexity of flavours.</p>
Cellar & Blending Notes:	<p>Whole bunch pressed, with the free-run juice settled for two days before being poured into barrel. Alcoholic fermentation entirely carried out in barrel (using entirely natural ambient yeast) for 8 – 10 weeks. Cellar maintained very cold at about 10° Celsius (fermentation peaking at about 18 °), then temperature dropped to 7°. Malo inhibited, by the cold. Kept on its primary lees throughout maturation. Racked out of barrel after about 10 ½ months, assembled and then settled for a month. Bottled in January 2013 –just as we were preparing to get started with harvest of the following vintage.</p>
Tasting Notes:	<p>Pale straw yellow. Aromatic nose with lots of green citrus. The palate is lively with bags of zippy green fruit flavours: apple and green citrus and lots of minerality. It is refreshing and bright with a long finish. This wine goes very well with seafood and shell fish as well as spicy, Asian fusion dishes.</p>
Aging & Drinking Suggestions:	Serve chilled. Drinking well now but will age for 8-10 years.
Technical Notes:	
Soil	Decomposed Granite
Acidity	6.2 g/l
pH	3.35
Residual Sugars	2.3 g/l
ABV	12.5
Barrel Maturation	100% in Burgundian oak (mostly 2nd, 3rd and 4th fill) 10-12 months
Production (bottles)	5700