



## Touch of Oak Chenin Blanc 2016



### Characteristics

Fresh and crisp fruit driven medium bodied.

### Tasting notes

Stone-fruit aromas dominate the nose with hints of citrus, quince and pine nut. Rich and creamy palate is well balanced, perked up by lively acidity and a long finish. The subtle use of oak uplifts the pure fruity characters.

### In The Vineyard

Soil Low yielding, well drained vertical shale/schist  
Aspect south-east. Trellis and bush vines

### Harvest

Grapes were night harvested and picked by hand to retain flavours.  
Yield 6.9 tons/ha

### Cellar Practices

Grapes were gently crushed and pressed. Wine was cold fermented in tank to allow freshness and fruit, but kept on the lees for 11 months to give a creamy mouth feel. 25% of barrel-fermented wine was blended with the tank fermented portion (75%) to add the wooded dimension.

**Ageing Potential** 7 years or more after vintage

**Serving Temperature** Enjoyed best served at 13°C

Cultivar	Chenin Blanc
Region	Coastal Region, Tulbagh
Winemaker	Pierre Wahl
Viticulturist	Neville Dorrington

Residual sugar	4.8 g/l
Acidity	6.6 g/l
pH	3.23
Alcohol	14.8 %