



## Private Cellar Chenin Blanc 2015



### Characteristics

Elegance, finesse, complexity and concentration of fruit – full bodied

### Tasting notes

Concentrated aromas of yellow fruit, pineapple and melon on the nose with nutty nuances that linger. Full-bodied, elegant creamy palate. Well balanced and alive with fresh acidity and long finish. Excellent ageing potential and superb versatility with a wide range of dishes completes this delicious wine.

### 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 6.2 tons/ha

### Cellar Practices

Grapes were gently crushed and pressed. 20% of the wine was cold fermented in tank to retain freshness and fruit , and the other 80% was fermented in 40% new French and Hungarian oak and 60% in 2nd and 3rd fill French and Hungarian oak 300 litre barrels. 30% of the barrel fermented wine was fermented with natural yeast. The wine was then aged for 11 months, blended and then bottled.

**Ageing Potential** 10 years after vintage at consistent temperatures between 14°C and 17°C.

**Serving Temperature** Recommended to be served at 14°C.

Cultivar	Chenin Blanc	Residual sugar	3.0 g/l
Region	Coastal Region, Tulbagh	Acidity	6.7 g/l
Winemaker	Pierre Wahl	pH	3.18
Viticulturist	Neville Dorrington	Alcohol	13.95 %