



## 888 GOLD CHENIN BLANC 2017



### Characteristics

Full Bodied white Wine, great food wine

### Tasting notes

Golden hued colour. Complex but delicate yellow fruit aromas on the nose with hints of pineapple and apricot, followed by a hint of cashew nut. These aromas carry through onto a rich, multi-layered creamy palate with a long finish and lasting aftertaste. The subtle oak flavours are in perfect harmony with the fruit.

### In The Vineyard

Soil: Low yielding, well drained vertical shale/schist  
Yield: 5.8 tons/Ha, Aspect: south-east

### Harvest

Grapes were night harvested; picked by hand to retain flavours.

### Cellar Practices

Grapes were gently crushed and pressed. 100% barrel fermented and matured for 16 months in a new and a 2nd fill 300 litre French oak barrel. This wine was fermented with natural yeast to ensure that the uniqueness of our distinct terroir was revealed. Fermentation took 8 months to complete. Malo-lactic fermentation was not encouraged in order to protect the elegant varietal characters.

**Ageing Potential** 10 years after vintage

**Serving Temperature** Enjoyed best served at 14°C

Cultivar	Chenin Blanc	Residual sugar	4.2 g/l
Region	Coastal Region, Tulbagh	Acidity	6.2 g/l
Winemaker	Pierre Wahl	pH	3.21
Viticulturist	Neville Dorrington	Alcohol	14.19 %