



Reserve Chenin Blanc 2015



Characteristics

Full bodied white wine. Great food wine

Tasting notes

This is a true example of a classic Chenin Blanc where the nose shows attractive aromas of tropical fruit, apricot and hints of almond. The integrated wood spices compliment the fruit and brings structure to this refined wine. A well-balanced palate with an exotic sweet-sour tang ensures a long finish and lasting aftertaste.

In The Vineyard

Soil Low yielding, well drained vertical shale/schist
Aspect south-east. Trellis 80% raised bush vines and 20% trellised (VSP)

Harvest

Grapes were night harvested and picked by hand to retain flavours.
Yield 6.1 tons/ha

Cellar Practices

Grapes were gently crushed and pressed. This wine was fermented in 40% new, 40% 2nd fill and 20% 3rd fill 300 litre French oak barrels. This wine was 100% naturally fermented. A maturation period of 16 months was needed before this wine could be racked and blended.

Ageing Potential 12 years after vintage

Serving Temperature Enjoyed best served at 13°C

Production 350 x 6 x 750ml

Cultivar	Chenin Blanc	Residual sugar	5.7 g/l
Region	Tulbagh	Acidity	6.1 g/l
Winemaker	Pierre Wahl	pH	3.15
Viticulturist	Neville Dorrington	Alcohol	14.94 %