



Touch of Oak Chenin Blanc 2017



Characteristics

Fresh and crisp fruit driven medium bodied white wine

Tasting notes

Freshly peeled apple aromas on the nose, with some hints of tangerine and lemon. The palate is layered and well balanced which makes this an elegant wine with great finesse. Excellent ageing potential and superb versatility with a wide variety of dishes complete this irresistible package. The subtle use of oak helps to uplift the fruity characters of this versatile cultivar.

In The Vineyard

Soil Low yielding, well drained vertical shale/schist
Aspect south-east.

Harvest

Grapes were night harvested and picked by hand to retain flavours.
Yield 6.7 tons/ha

Cellar Practices

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

Ageing Potential 5 years after vintage

Serving Temperature Enjoyed best served at 13°C

Production 4000 x 6 x 750ml

Cultivar	Chenin Blanc	Residual sugar	2.7 g/l
Region	Coastal Region, Tulbagh	Acidity	6.2 g/l
Winemaker	Pierre Wahl	pH	3.19
Viticulturist	Neville Dorrington	Alcohol	14.4 %