

# LAND OF HOPE

## CHENIN BLANC 2013

### IN THE VINEYARDS

The gnarled old bush vines that produce this characterful Chenin Blanc are planted in some of the purest granite soils on the foothills of the magnificent Helderberg Mountain in Stellenbosch. The vines are mainly grown under dryland conditions, meaning they are not irrigated, and this means their roots plunge meters into the granite subsoil in search of moisture. The altitude of the vineyards, steep South East facing slope and the proximity to False Bay mean that these vines are well exposed and cooled by winds that come off the ocean during the long, hot summer. These factors combine to produce a wonderfully fresh and vivacious expression of what is to us the Cape's greatest grape.

### IN THE CELLAR

The winter that preceded the 2012 harvest was cold and dry. The cold winter led to even and timely budding but the less than plentiful rain only half filled soil moisture reservoirs. Because of the age of the vines and the depth of their roots these Chenin Blanc vines were able to find water in deep in the granite and as a result struggled very little to perfectly ripen their crop. A heatwave in early January hastened ripening a little, but we acted quickly to preserve freshness and acidity in the wine by picking early. Indeed the combination of the bracing freshness, taught acidity and terrific natural balance of the Chenins is one of the most memorable attributes of the 2012 vintage. Yields were smaller than previous years, but showed lovely concentration of flavour.

Grapes were picked by hand as well as manually sorted to ensure that bunches showing the slightest sign of Botrytis would be excluded. By doing this we maintain the purity of varietal expression that this wine has become known for. Gentle de-stemming before equally gentle pressing in a pneumatic bag press were used and the extracted juice was settled in chilled stainless steel tanks prior to alcoholic fermentation. This took place mainly in tank, on the lees, with about 30% of the must being transferred into small, Burgundian barrels for fermentation –an equal mix of new, 2nd, 3rd & 4th fill. In combination these steps have resulted in the preservation of freshness, but also development of considerable fruit and aromatic intricacy in the wine alongside the mineral edge it so proudly displays. Bottled while still fresh, two months after blending the two components together (to allow them time to fully integrate), the wine retains lively fruit, a lithe texture, steely acidity & abundant aromatic concentration: the exact qualities you'd expect from beautiful old vines in this area.

### A NOTE FROM THE WINEMAKER

The nose hints at the wonderful elegance and vibrancy of this wine. White peach, subtle pear and citrus crispness integrated with light touches of cinnamon shows the complexity of this wine. Then the palate unfolds layers of fresh lime and gentle spices, underscored by an intensity of fruit which persists on the palate and finishes with a mineral resonance.



### VARIETIES

Chenin Blanc

### APPELLATION

Helderberg, South Africa

### ANALYSIS

Alcohol 13.28% vol.

Total acidity 5.1g/l

pH 3.61

Residual sugar 2.7 g/l

### PRODUCTION

1000 (12 x 750ml.) cases

DRINK WELL, DO GOOD