

LAND^o HOPE

CHENIN BLANC 2016



In the vineyards

This characterful Chenin Blanc are planted in some of the purest granite soils on the foothills of the Helderberg Mountain. The vines are mainly grown under dryland conditions, they are not irrigated and their roots plunge meters into the granite subsoil. The altitude of the vineyards, steep South East facing slope to False Bay mean that these vines are well exposed and cooled by winds that come off ocean during the long, hot summers.

Cellar

Grapes were picked by hand as well as manually sorted. Gentle destemming before equally gentle pressing the 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 transferred into small, Burgundian barrels for fermentation. An equal mix of new, 2nd, 3rd and 4th fill.

Tasting Notes

White peach, subtle pear and citrus crispness with light touches of cinnamon shows the complexity of this wine. The palate unfolds layers of fresh lime and gentle spices.

VARIETY:

APPELLATION:

ANAYLSIS:

Chenin Blanc

Helderberg, Stellenbosch

Alcohol	12.46%vol
Total acidity	4.6g/l
pH	3.58
Residual sugar	4.0g/l

DRINK WELL, DO GOOD