

# LAND OF HOPE

## RESERVE CHENIN BLANC 2019

### IN THE VINEYARD

Rooted in ancient decomposed granitic soils, this Chenin Blanc is from a single vineyard on an ocean-facing slope of the Helderberg Mountain in Stellenbosch. We experienced relatively good rains preceding the 2019 harvest and the rainfall figures came close to the long term average for Stellenbosch. With more moisture in the soil, the vines showed strong, even budding in the Spring and it was a stellar year for Chenin Blanc. The cool daytime conditions (and especially nights!) of December and January meant that our earlier varieties ripened with lovely acidity and great freshness, all at lower alcohol levels.

### IN THE CELLAR

Grapes were handpicked and hand sorted, as always, and brought to our cellar in the cool of the morning where they were de-stemmed and lightly crushed. A small amount of skin contact was employed to increase the depth and intensity of the juice before pressing. The juice was fermented in Burgundian French oak barrels of which around 20% were new. A small portion of tank fermented Chenin was added for the final blend, to enhance the fresh and mineral focus of the wine. Chenin Blanc is South Africa's most versatile premium white grape, with unique qualities and flavours derived from this site. This Chenin Blanc has genuine individuality, strength of character and a real sense of place as well as the potential to mature well for a further 3 – 5 years.

### A NOTE FROM THE WINEMAKER

This wine shows both the exuberance of the variety in its floral notes and its nobility in a compelling mineral acidity, naturally bestowed by the site in which it is grown. Balanced and poised, it provides just enough richness to please the palate and just the right amount of zing to refresh. We firmly believe Chenin will soon begin to earn recognition as South Africa's most premium white varietal - with the Perdeberg (Swartland) and the Helderberg (Stellenbosch) leading the way.

### TECHNICAL BITS

<b>VARIETY:</b>	<b>Chenin Blanc</b>
<b>APPELLATION:</b>	<b>Stellenbosch, South Africa</b>
<b>ANAYLSIS:</b>	Alcohol <b>12%vol</b>
	Total Acidity <b>6g/l</b>
	pH <b>3.3</b>
	Residual Sugar <b>2.3g/l</b>

**DRINK WELL, DO GOOD**

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