

Cellar Selection Bush Vines Chenin Blanc 2020

Winemaker Notes

Initial aromas of lime and citrus zest are beautifully intertwined with guava and tropical fruit. These flavours follow on the palate, and combined with the rich texture and elegant minerality, ensures a very long finish. The wine can be enjoyed now, on its own or with salmon, roast chicken and creamy pasta dishes, but will also mature gracefully over the next 3 to 5 years.

Vineyard

The grapes for this wine comes from selected vineyards in Stellenbosch and Paarl. Owing to the nature of bush vines, careful canopy management was exercised so that no bunches were exposed to excessive sunlight and an even ripening of the grapes.

Winemaking

All the vineyard parcels were harvested at optimum ripeness and vinified separately. All the grapes were given 12 to 24 hours extended skin contact before only the free-run juice was transferred to tank for fermentation. The wines were fermented at low temperatures with selected yeast strains to highlight each vineyards specific characteristic. After fermentation the wine was left for a further four months in contact with the lees before putting the final blend together.

Vintage

After four consecutive dry winter seasons (2015-2018) the excellent rainfall in 2019 did manage to offer some relief. The effect of additional water could be seen immediately in the vineyards and we had a particularly good growing season. The crop returned to an almost normal level, and the good growing conditions and vine health set the scene and created expectations for an outstanding harvest.

Food match

Grilled and Roasted White Meats

The wine can be enjoyed now, on its own or with salmon, roast chicken and creamy pasta dishes.



Grapes

100% Chenin Blanc

Region/Appellation

Coastal Region

Alcohol by volume

13.50%

Residual Sugar

2.6 g/l

pH

3.37

Total Acidity

6 g/l

Drinking Window

2023 - 2025

Tasting Guide



Tasting note printed

26/12/2024