

# Project Z Chenin Blanc 2019

## 3x75cl

### Winemaker Notes

The grapes for Project Z Chenin Blanc 2019 were sourced from a vineyard over four decades old in the Firgrove region of Stellenbosch Growing on clay and decomposed granite and subjected to the maritime airflow off the Atlantic Ocean at False Bay, the vineyard was selected for its ability to grow grapes offering a superior expression of the site's unique geography. Fermentation in Italian clay amphorae and a further 12 months maturation on the lees in the amphorae, capture the essence of this inimitable vineyard in a wine of singular personality exuding freshness, focus and texture

### Vineyard

Clay and decomposed granite vineyard, subject to maritime airflow off the Atlantic Ocean

### Winemaking

Fermented in Italian amphorae, then 12 months maturation on the lees in the amphorae.

### Vintage

The winter proved to be warm and rather inconsistent. The inconsistent weather was present throughout the growing season and even into the harvest period. The dry and warm conditions were alleviated to some extent by some healthy late spring rains, however, this did lead to increased disease pressure during this period and meant the viticulture team really had to be careful in their management of our vineyards to ensure healthy grapes to the winery. Having achieved this, we saw some really good natural acidities and great balance in our white wines. The reds came in later than normal, largely owing to relatively cool conditions in the latter half of the season. This coupled with a significant rain event mid-March meant that we achieved physiological ripeness at lower sugar levels than normal and have produced, what we believe to be, some of the most elegant and balanced red wines in recent memory. Our Cabernets in particular show both density and vibrancy that has us very excited about their future.

### Food match

Grilled and Roasted White Meats

Fishcakes with herb & garlic sauce



Grapes  
100% Chenin Blanc

Region/Appellation  
Stellenbosch

Alcohol by volume  
12.50%

Residual Sugar  
3.2 g/l

pH  
3.49

Total Acidity  
6.6 g/l

Drinking Window  
2024 - 2030

Tasting Guide



Tasting note printed  
24/11/2024