



BELLE REBELLE

## Mariëtte Chenin blanc 2020

### Tasting notes

A pale straw colour with a bright golden tinge. Soft floral and tropical fruit aromas such as honeysuckle and melon on the nose, as well as lightly wooded elegance with undertones of vanilla and spice. The palate is loaded with stone fruit, figs, and a hint of citrus, which culminate in a crisp acidity and long finish. A truly well-balanced beauty that makes this a winemakers' selection.

### Vinification

The grapes were harvested by hand into bins the morning of 13 February 2020 and the second harvest a week later 21 February 2020. The first batch were at 22.5°B and the second batch at 24°B, we do the two components to have more complexity and depth in the wine. The grapes were cooled before lightly crushed and pressed. The free-run juice was allowed to settle overnight at 8°Celsius using pectolytic enzymes. The juice is covered with carbon dioxide blankets to prevent oxidation. The wine is then inoculated, and fermentation took place in 225 litre Burgundy barrels at a constant temperature of 18 - 20°C for approximately 15 days. After fermentation it is bâtonnage daily for 3 months and matured in barrel for 9 months on its lees. The time on the lees give a creamy complexity and added mouthfeel to the wine. 20% new oak and the rest second fill.

### Terroir

Sandstone soils with a lot of stone fragments. Moderate Mediterranean climate. 1.6 Ha block with yields at 14 ton per hectare. Age of vines are 35 years in 2020. From our first vintage in 2015 this was made from the same vineyard and only this vineyard but only from 2020 it's registered as a single vineyard and will be on the label.

### Technical notes

Alcohol = 13.99 Vol%	Residual Sugar = 4.10 g/l	Volatile Acidity = 0.65 g/l	Total Acidity = 6.50 g/l
pH 3.35	Free Sulphur = 30 mg/l	Total Sulphur = 140 mg/l	Total extract = 25.7 g/l

### Food Pairing

Being a rich and elegant wine, it will pair beautifully with creamy dishes, think chicken with a creamy mushroom sauce or rich fish dishes like salmon and croute. Mariëtte Chenin blanc and scallops is also a match made in heaven or try it with a ripe Camembert.

### Interesting fact

Back in the eighties the plant material got mixed up because the block consists of two different clones. We marked the clone with the open bunches which do not rot and only use that for this special wine. The experts believe it is the first plant material of the now popular clone 24.

### Accolades

Vintage	2020	Michelangelo GOLD Award 2020 WineMag Prescient Chenin blanc report 2021 – Score 91 Platter Guide 4.5 star 2022 (93 points) IWSC Gold Medal 2022 (95 points)
Vintage	2019	Veritas SILVER OUTSTANDING Award 2020 Platter Wine Guide 4 Star 2021 (93 points) WineMag Prescient Chenin blanc report 2021 – TOP10 (Score 93) Michelangelo GOLD Award 2021
Vintage	2018	Tim Atkin 2019 SA Report Score 90/100 Michelangelo Chenin blanc TROPHY 2019 Veritas SILVER Award 2019 Platter Wine Guide 4.5 Star 2020 WineMag 92 Points 2020 Terroir Awards Breedekloof District Winner 2020 Veritas GOLD Award 2020 WineMag 2020 score 92/100 points Veritas DOUBLE GOLD award 2021
Vintage	2017	Michelangelo DOUBLE GOLD Award 2018 Miguel Chan Score 93/100 Veritas SILVER Award 2018 Platter Wine Guide 4 Star 2019 Terroir awards District Winner 2019
Vintage	2015	Michelangelo DOUBLE GOLD Award 2017 Veritas DOUBLE GOLD Award 2017 Platter Wine Guide 4 Stars 2016 Tim Atkin Score 90/100

