



OPSTAL

Since 1847

CARL EVERSON CHENIN BLANC 2020

CULTIVARS

100% Chenin Blanc

NOTES FROM THE WINEMAKER

The beauty of this wine is even though it stays the same each year (as it's harvested from the same *Single Vineyard* classified block on the farm), each year is different. The 2020 vintage shows some restraint at first, but then opens up to show quince, peach and pineapple notes with a freshness and finesse ever present on the palate as yellow peach flavours run through your mouth. The distinctive depth and complexity of fruit we've learned to appreciate and love of the Carl Everson Chenin, is on show again with the 2020. These precious 38 year old vines, old French barrels, spontaneous fermentation and minimalistic cellar intervention in the end proclaim our Slanghoek terroir through this wine.

PAIRS WELL WITH

Pork Belly | Duck Breast | Bobotie | Pear Tartlets

WINEMAKING

The ripening season was normal and without extremes – a cold and wet winter followed by moderate temperatures through the start of summer. In the 3rd week of January we had a massive down-pour of rain and even though this was 6 weeks before the actual harvest date of this vineyard, it brought about a big challenge to get the picking date right. I believe we did that better than in 2019 and the resulting wine is more balanced. The wine spent a total 10 months in old French barrels (400 & 500L), before bottling in January 2020. A 5% skin fermented component was included in the final blend which adds great texture.



VINTAGE AWARDS

- 2012 Platter Guide 5*
- 2013 Platter Guide 4,5*
 - Christian Eedes 94/100
- 2014 Christian Eedes 94/100
- 2015 Platter Guide 5*
- 2016 - 2018 Platter Guide 4,5*
- 2018 – Christian Eedes 95/100
- 2018 – Tim Atkin 96/100

ANALYSIS

Alcohol % (V/V)	13.85
Residual Sugar (g/l)	2.3
Total Acidity (g/l)	5.1
pH	3.59

HERITAGE RANGE