

olifantsberg

Wine: Lark Chenin Blanc

Vintage: 2021

A lovely sentinel of the African landscape, the lark is distinguished among birds for its beautiful song. Larks are found across all eight South African terrestrial biomes. A tribute to Olifantsberg's owners the Leeuwerik 'Lark' family from the Netherlands.

Vineyard:

The grapes come from a 15-year-old trellised, single vineyard on the lower part of the Olifantsberg mountain, situated at 300m above sea-level. The soil consists mainly of sandstone layered with a clay-shale which adds a unique element to this heritage varietal.

Winemaking:

Two to three different pickings allow us to build natural complexity. By harvesting earlier to capture the fresher side of Chenin and a little later to dive into the fruit complexity of the grape. Harvested by hand and cooled overnight. The grapes are whole bunch pressed for gentle extraction. Juice is settled overnight. During racking enough fine lees is added to the clear juice to ensure enough texture in the finished wine. Natural fermentation further enhances the complexity. 50% fermented aged in 2000-liter oak foudre, 6% in new 500-liter Burgundy French oak barrels, 44% in 2nd to 6th fill 500-liter oak. Maturation for 10 months on the gross lees. No battonage. Malolactic fermentation is not encouraged.

The final blended wine will mature for a further 2 months in foudre.

Analysis:

pH: 3.37

TA: 5.3

RS: 1.93

Alc.: 13%

TSO2: 99 ppm

Accolades:

Tim Atkin 2022 report: 93 points

Platter 2023: 4.5 *