

## TASTING NOTES

On the palate, this dry Chenin is crisp and clean with the emphasis on white peaches and hints citrus fresh high acidity.

## TERROIR & WINEMAKING

Single block Chenin Blanc planted in 1982 on ancient river beds.

Our Chenin grapes are hand-picked early mornings. A portion of the grapes are crushed and destemmed, while the other portion is left whole bunch. All together, the grapes are softly pressed in a basket press. The juice is then filled into 5-year-old six filled barrels for natural fermentation.

The wine is matured for six months on the gross lees in the barrel, and then further barrel maturation for a total of 8 months for natural settling.

Racked from barrel into bottle, unfined natural wine.

Only 1200 botles each year.

## TECHNICAL ANALYSIS

Alc-12.8

RS-1.3

TA-6.1

Ph-3.48