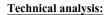


Tasting Notes:

Chenin Blanc, the versatile cultivar. A wine of profound complexity with hints of honey and white peach, fresh stone fruit and citrus. Wine showing bright natural acidity. Chenin Blanc grapes were handpicked at 23° Balling. Whole clusters in 500-litre amphoras filled with clean Chenin Blanc free-run juice. Natural fermentation. Component was whole-bunch pressed and the free-run juice was fermented in 300-litre Hungarian oak barrels (new- and third-fill barrels). Minimal cellar interference. No batonage and no malolactic fermentation. Five months in amphoras and barrels. Bottle aged for 5 months. Build to age.

Limited production.



Alcohol: 13,4%

Residual Sugar: 2.2g/**e**

Total acid: 6.0g/€

pH: 3.36

Total SO2: 134mg/**e**

Free SO2: 41mg/**e**

Cultivars:

100% Chenin Blanc

Tasting room price:

R180 per bottle

In the Vineyard:

Soil type: Colluvium

Rootstock: SN24

Age of Vines: 14 years

Trellising: Perold

Irrigation: Micro Jets

Accolades:

91 Tim Atkin South African Report 2019

4 Stars Platter's Wine Guide 2020

91, Winemag Chenin Blanc Report 2020

Double Gold Medal, National Wine Challenge 2020

