



JASON'S HILL

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.

Technical analysis:

Alcohol: 13,4%
 Residual Sugar: 2.2g/ℓ
 Total acid: 6.0g/ℓ
 pH: 3.36
 Total SO2: 134mg/ℓ
 Free SO2: 41mg/ℓ

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

Jason's Hill Beatrix 2019

