



Reserve Chenin Blanc 2014



Characteristics

Elegance, finesse, complexity and concentration of fruit – full bodied.
Special Reserve selection

Tasting notes

Golden hue colour. Attractive complex nose with aromas of ripe melon and grapefruit, with honey undertone. The wood spices compliment the pure fruit bringing structure to this fine wine. A well-balanced palate with an exotic sweet-sour tang ensures a long finish and lasting aftertaste.

In The Vineyard

Soil Low yielding, well drained vertical shale/schist
Aspect south-east
Trellis system 80% raised bush vines, and 20% trellised (VSP)

Harvest

Grapes were night harvested, picked by hand to retain flavours.
Yield 5.2 tons / ha

Cellar Practices

Grapes were gently crushed and pressed. Fermented in 50% new, 30% 2nd fill and 20% 3rd fill 300 litre French and Hungarian oak barrels. 100% of the wine was naturally fermented. A maturation period of 14 months was needed before the wine was racked, blended and bottled.

Ageing Potential At least 12 years after vintage if stored between 14°C and 17°C.

Serving Temperature Recommended to be served at 14°C

Cultivar	Chenin Blanc	Residual sugar	3.5 g/l
Region	Coastal Region, Tulbagh	Acidity	3.5 g/l
Winemaker	Pierre Wahl	pH	3.54
Viticulturist	Neville Dorrington	Alcohol	14.22 %