

888 Gold Chenin Blanc 2017



Characteristics

Full Bodied white Wine, great food wine

Tasting notes

Golden hued colour. Complex but delicate yellow fruit aromas on the nose with hints of pineapple and apricot, followed by a hint of cashew nut. These aromas carry through onto a rich, multi-layered creamy palate with a long finish and lasting aftertaste. The subtle oak flavours are in perfect harmony with the fruit.

In The Vineyard

Soil: Low yielding, well drained vertical shale/schist
Yield: 5.8 tons/Ha, Aspect: south-east

Harvest

Grapes were night harvested; picked by hand to retain flavours.

Cellar Practices

Grapes were gently crushed and pressed. 100% barrel fermented and matured for 16 months in a new and a 2nd fill 300 litre French oak barrel. This wine was fermented with natural yeast to ensure that the uniqueness of our distinct terroir was revealed. Fermentation took 8 months to complete. Malo-lactic fermentation was not encouraged in order to protect the elegant varietal characters.

Ageing Potential 10 years after vintage

Serving Temperature Enjoyed best served at 14°C

Cultivar	Chenin Blanc
Region	Coastal Region, Tulbagh
Winemaker	Pierre Wahl
Viticulturist	Neville Dorrington

Residual sugar	4.2 g/l
Acidity	6.2 g/l
pH	3.21
Alcohol	14.19 %