

## Reserve Chenin Blanc 2015



### Characteristics

Full bodied white wine. Great food wine

### Tasting notes

This is a true example of a classic Chenin Blanc where the nose shows attractive aromas of tropical fruit, apricot and hints of almond. The integrated wood spices compliment the fruit and brings structure to this refined 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 80% raised bush vines and 20% trellised (VSP)

### Harvest

Grapes were night harvested and picked by hand to retain flavours.  
Yield 6.1 tons/ha

### Cellar Practices

Grapes were gently crushed and pressed. This wine was fermented in 40% new, 40% 2nd fill and 20% 3rd fill 300 litre French oak barrels. This wine was 100% naturally fermented. A maturation period of 16 months was needed before this wine could be racked and blended.

**Ageing Potential** 12 years after vintage

**Serving Temperature** Enjoyed best served at 13°C

Cultivar	Chenin Blanc
Region	Tulbagh
Winemaker	Pierre Wahl
Viticulturist	Neville Dorrington

Residual sugar	5.7 g/l
Acidity	6.1 g/l
pH	3.15
Alcohol	14.94 %