



## Private Cellar Blanc 2017



### Characteristics

Medium to full bodied white wine. Fruit driven food wine.

### Tasting notes

The 2017 Chenins will be remembered for its beautiful richness and structure. This wine has a great spectrum of fruity aromas together with some flinty characters, which are terroir driven. These aromas carry through onto a rich creamy palate with great length. Excellent ageing potential and superb versatility with a wide variety of dishes complete this irresistible package.

### In The Vineyard

Soil: Low yielding, well drained vertical shale/schist

Yield: 6.7 tons/Ha

Aspect: south-east

### Harvest

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

### Cellar Practices

Grapes were gently crushed and pressed. This wine was fermented in 40% new French and Hungarian oak and 60% in 2nd and 3rd fill French and Hungarian 300 litre oak barrels. 30% was fermented with natural yeast. Wine was aged for 11 months before racked and blended.

**Ageing Potential** 10 Years after vintage at consistent temperatures of between 14°C and 17°C.

**Serving Temperature** Recommended to be served at 14°C.

Cultivar	100% Chenin Blanc	Residual sugar	2.6 g/l
Region	Tulbagh	Acidity	5.9 g/l
Winemaker	Pierre Wahl	pH	3.21
Viticulturist	Neville Dorrington	Alcohol	14.24 %