



AMPHORA CHENIN BLANC 2018

Range:	Terroir Range
Cultivar(s):	Chenin Blanc
Origin:	Stellenbosch



TASTING NOTES

Pure, elegant and vibrant fresh in style, with layers of clean Chenin Blanc fruit and balanced with a lengthy lively white tannin finish. Extra ordinary layers of fresh pure Chenin Blanc aromas like quince, white peach and fresh lime. The attractive brilliant green colour is a result of the everlasting, healthy pH balance of the wine. Only the healthiest fruit, which ripened early in the season, were hand selected from this micro-managed vineyard, planted on decomposed Granite Soil. Physiological ripeness was reached at lower sugar levels, ensuring white tannin freshness and a good, fresh acidity. The granite soils contribute to the healthiness in pH of these grapes, delivering pip and skin-ripe fruit with a natural high acidity, essential for ageing.

VINEYARD FACTS

The grapes have been selected from a 23-year-old vineyard on the West/South facing slopes, planted on a micro-managed pocket of decomposed Granite Soil. These soils encourage deep root penetration and therefore nutrients are effectively absorbed into the plant, helping grapes to reach early, physiological ripeness. Only the best pip and skin-ripe grapes were handpicked early in the morning into small crates. After picking the cold chain continued by having grapes stored for 24 hours in a chilled container at 4 degrees Celsius.

WINEMAKING

By picking only the visually best bunches where the pips are visually coloured, we ensure excellent varietal fruit expression with vibrant freshness, structure and length. After being cooled down, the grapes were left for 24 hours on the skins, to extract more fruit and mineral white tannins. Only the purest free-run juice is fermented with a unique yeast strain that expresses the pure fresh varietal fruit, where site and soil are at work with minimal influence from the winemaker. The wine fermented in hand crafted Amphora, Nomblot and Clayver pods, each contributing to the final blend. Waiting for 12 months on the lees, this “Sur Lie” process creates a wine with layered fruit and good integration with an authenticated purity and intense lingering aromas.

ANALYSIS

Alc.: 13.5 % RS: 3.09g/l TA: 5.82 g/l pH: 3.38
