



## CVC CAPE WHITE BLEND 2018

Range:	Terroir Range
Cultivar(s):	68% Chenin 22% Chardonnay 10% Viognier
Origin:	Stellenbosch

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### TASTING NOTES

A wooded Chenin Blanc based Cape Blend with Chardonnay and Viognier. Extra ordinary complexity with lively layered summer fruits highlighting quince, citrus and fresh peach. A pure mineral foundation with stone fruit aromas, integrated with the French oak giving the wine a lengthy vibrant fresh finish. The attractive pale-straw colour is a result of the everlasting healthy pH balance of the wine. Grapes from small pockets of only the best vineyards where the fruit was hand selected for this nimble blend. The grapes are planted on a mix of higher altitude Granite and Duplex soils, contributing to the excellent fruit purity, mineral depth and complexity of the blend. These sites were chosen for their unique expression of fruit made possible by the difference in the soils and varying angles to the sun which help fruit with a natural high.

### VINEYARD FACTS

The Chenin Blanc vineyard, planted on decomposed Granite soils, reach early physiological ripeness, leaving only the smallest bunches to be handpicked. The Chardonnay and Viognier grapes ripened on Duplex-soils and through careful vineyard management lower than average yield were crafted. Only the best sun ripe grapes in the canopy, with pip and skin ripeness were handpicked early in the morning into small crates and brought to the cellar.

### WINEMAKING

The Chenin Blanc, Chardonnay and Viognier were crushed separately and left on the skins between 6 to 24 hours, to extract more intense fruit and build structure. Only the purest free-run juice is fermented cold with selected yeast and left on the lees for 9 months before blending. The Chenin Blanc (which makes up 68% of the blend) 50% is aged in first and second fill French oak barrels. The balance of the Chenin Blanc is aged in clay Amphora and Concrete Eggs to give the blend a wonderful restrained mineral stone fruit purity and fresh lengthy acidity. The Viognier component matured in 3<sup>rd</sup> and 4<sup>th</sup> barrels for 11 months before blending with the Chenin Blanc components and unwooded Chardonnay. Under the watchful eye of our Cellar Master these blends were crafted and left for another three months on the lees.

### ANALYSIS

Alc.: 13.5 %    RS: 2.07 g/l    TA: 6.83 g/l    pH: 3.22

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