



## GRANITE CHENIN BLANC 2018

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

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### TASTING NOTES

Elegant rich full bodied in style, with delicate French oak influence, complementing the decomposed Granite Soil flintiness. Extra ordinary complex and layered with soft lingering well-integrated wood aromas of pure mineral stone fruit like quince, fresh peach, orange blossom and flinty fresh lime. The attractive pale straw colour is a result of the everlasting healthy pH balance of the wine. From a micro-managed small pocket of decomposed Granite Soil, this Chenin Blanc Vineyard delivers excellent fruit with an intense varietal expression. Due to our high altitude and the cool influence from the sea, contributing to the excellent fruit purity, mineral depth and everlasting complexity. The reason for this unique expression of fruit is due to our different sun exposed slopes, planted on well drained decomposed Granite Soils, which deliver fruit with a natural high acidity and natural lower pH, essential for ageing.

### VINEYARD FACTS

On a unique South-westerly facing vineyard site these 23 old Chenin Blanc vineyards were planted on Granite Soils that encouraged deep root penetration. Only the best sun-ripened grapes with pip and skin ripeness are 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

Picking separately at optimum ripeness, the different parcels contribute to a balance of fruit, creating freshness, structure and length. The Chenin Blanc is crushed after cooled down and left between 6 to 24 hours on the skins, to extract more intense fruit and mineral flavours. Only the purest free run juice is fermented with a unique yeast strain that expresses the pure fresh natural style, where site and soil are at work with mineral influence from a winemaking point of view. During fermentation the wine spend the last period of fermentation in 100% new French oak barrels. The final selection is left for 11 months on the lees, creating a rich layered creamy palate from this "Sur Lie" process.

### ANALYSIS

Alc.: 14.0 %    RS: 2.1/l    TA: 7.2 g/l    pH: 3.15

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