



CAPE FUSION WHITE 2019

Range:	Vineyard Collection
Cultivar(s):	45% Chenin 35% Viognier 15% Chardonnay 5% Sauv. Blanc
Origin:	Stellenbosch



TASTING NOTES

Created as a partner for our ever-popular Cape Fusion Red. Upfront, typical Chenin blanc aromas such as peach and tangerine are very prominent. This is complimented by the delicate perfume of the Viognier. The palate is complex and with time each layer of flavour reveals itself. Citrus and stone fruit aromas lead the flavour profile and later delicate white flower, white pear and lime flavours come through.

VINEYARD FACTS

The Chenin Blanc vineyard, planted on decomposed Granite soils, reaches early physiological ripeness, leaving only the smallest bunches to be handpicked. 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. The acute observation of the cold chain continued by having the grapes stored for 24 hours in a chilled container at 4 Degrees Celsius.

WINEMAKING

Each cultivar was harvested at its own optimum ripeness and fermented separately. Of the Chenin blanc, 50% was barrel fermented and 50% fermented in a concrete Egg. The Viognier fermented naturally in older oak barrels. 50 % of the Chardonnay was fermented in barrel and 50% is unoaked, but had extended lees contact. For freshness we blended some tank fermented Sauvignon blanc to finish the blend.

ANALYSIS

Alc.: 14.5 % RS: 5.4.g/4 TA: 5.9g/4 pH: 3.54
