



CHENIN BLANC 2019

WINE OF ORIGIN:

Stellenbosch

VITICULTURE:

The Family Reserve Chenin Blanc 2019 was crafted from three different wards and soils (Decomposed Granite, Oakleaf and Duplex) in Stellenbosch, each contributing to the complexity of this wine. These vineyards are all over 40 years old and unirrigated bush vines. The canopy of the bush vines was suckered and tipped to ensure a cool micro climate around the grapes with no direct sun and without botrytis. 2019 was one of the best vintages in decades. Moderate day temperatures and cool nights with very little rain during the ripening of the Chenin meant we had near perfect grapes to work with. Healthy and bursting with flavor.

VINIFICATION:

The grapes were picked separately between 22 and 24°balling, reductively crushed and the juice was given 12 -18 hours skin contact prior to settling. After only 1 day settling, we racked the cloudy juice (120ntu) to tank where it got inoculated with selected wine yeast strain. The juice was then gravity fed into 400l French oak barrels for fermentation. We only used 2nd, 3rd and 4th fill barrels to protect the delicate Chenin Blanc fruit. The wine spent an extra 8 months in barrel before we blended the components. There was no fining or filtration before bottling.

WINEMAKER'S NOTE:

White flowers and quince with hints of minerality leading to stone fruit flavours supported by well-integrated oak. Enjoy now or mature up to 15 years at optimum storage conditions.

ANALYSIS:

Alc - 13.5 %vol RS - 3.7g/l TA - 7.0g/l pH - 3.38

www.kleinezalze.co.za

