



Tasting Notes



Aroma Profile

Certified organic, this naturally fermented Chenin boasts mineral like notes, hints of peach, pineapple and stone white fruit, with an understated hint of oak. On the palate a gentle minerality is accompanied by a well-balanced acidity.

Terroir

Rooted in the oldest viticulture soil in the world, it is made up of decomposed granite on the lower slopes of the Helderberg Mountain. This vineyard enjoyed the refreshingly cool breezes from False Bay (Atlantic Ocean) during the day and cool air at night flowing down the mountain, resulting in even ripening of the berries and good natural acidity. The macro climate is

maritime, with cold wet winters and sunny warm summers, with the Helderberg Ward being the coolest in the Stellenbosch region.

Viticulture

The vineyards are meticulously cared for by hand. The crop is reduced to ensure maximum quality. Organic and biodynamic practices are employed by not using any pesticides, herbicides or chemical spray. 100% estate grown.

Vinification

Grapes were whole bunch pressed and the wine was made in a very natural way with no commercial yeast, enzymes or fining agents being used. Fermentation lasted 10-14 days with regular battonage before racking. The wine was aged for 12 months in 90% seasoned French and Hungarian oak barrels and 10% in concrete eggs.

Origin

Stellenbosch

Winemaker – Jasper Raats & Hendrien de Munck

Alc: 13.88% ; **RS:** 4.5 g/l ; **TA:** 5.9 g/l ; **pH:** 3.27

Awards

Platter 4 stars, 92 Tim Atkin