

False Bay

Chenin Blanc

2014

A well balanced Chenin Blanc with a prominent minerality on the nose, great freshness and a bright acidity which helps to carry the generous mouth feel. The extended wild yeast fermentation ensures a wine with complexity and great length. A versatile wine equally well suited to partner dishes like seafood risotto or roast chicken.



IT'S REALLY ALL ABOUT THE VINEYARDS

Chenin Blanc is regarded as the workhorse of the South African wine industry. It produces the bulk of our generic white wines. There are however some gems in between the mass of Chenin vineyards. Our goal is to identify these gems and allow them to express themselves in False Bay Chenin Blanc.

We focus on areas that have long stood out for producing great Chenin Blanc wines, like the Paardeberg and Riebeeck areas in The Swartland. Over time, old bushvine vineyards have found their natural balance, which ultimately shows through in the wines.

A GENTLE HAND

Picking early in the morning, we de-stemmed the grapes before separating the juice from the skins. The free run juice was separated from the skins immediately and was allowed to settle at 12 degrees Celcius for 24 hours. No enzymes were used to aid the settling and the press juice was discarded. No cultured yeasts were used and the natural yeast fermentation took 8 months to complete. The wine was then left on the secondary lees for another month before bottling.

AND A FEW PRAYERS TO MOTHER NATURE: THE 2013/14 GROWING SEASON

We experienced an exceptionally cold and wet winter. This accumulation of cold units was very favourable in ensuring an even budburst and an elegant ripening process. Budburst was later this year as the winter seemed to carry on longer. From the rest of January and mid to end of February the growing season was cool and optimal. There were no excessive heat spikes and the grapes were able to produce sufficient aromatics with the slower ripening period. We started picking about a week and a half later than normally. This year we were able to pick at a lower sugar level as the desired aromatics were achieved at this point.

THE NUMBERS

Alc 13.72%
TA 4.8 g/l
pH 3.55
RS 2.4 g/l
VA 0.59