

Momentos

Chenin Blanc Verdelho 2020

(55% Chenin Blanc, 30% Verdelho)

To me, Chenin Blanc without Verdelho is like dancing without music. Verdelho adds the zing and zest to this blend, giving it that extra twist of freshness, energy and rhythm. The Chenin blanc grapes come from 41-year-old, dry land farmed bush vines in the Paardeberg, Swartland. The Verdelho grapes come from Voor-Paardeberg, grown in decomposed granite and clay as well as a vineyard in Bot River grown in Bokkeveld shale. The decomposed granite soils produce a rich, generous and broader palate, while the shale and clay soil from Bot River produces an austere, focused, and texture driven wine. A combination of these two regions, together with the Verdelho that adds the freshness, combine to create a well balanced wine, both rich and generous and elegant and well poised, with a mineral focus and bright acidity.

Tasting Note

A full and textured vintage showing fresh lime leaf and yellow kumquat aromas and a palate that sets tropical notes like banana and tinned pineapple against a mouth-watering saline acidity that recalls preserved lemons. A moreish Granny Smith apple skin grip to the finish given length by a coating, beeswaxy mouthfeel.

Food pairing

Cantonese duck, oysters mignonette

Winemaking

The grapes were gently whole bunch basket-pressed without adding enzymes. Natural fermentation was allowed to take place in 400L & 225L French oak barrels. Some fine lees was added back to the juice in barrel to allow for more complex characters and textures to develop during it's time in barrel. Time in old oak : 10 months. 100% malolactic fermentation. No fining.

Analysis

Residual sugar: 2.0 g/L

Total acid: 6.0 g/L

pH: 3.33

Alcohol: 13.83 % vol

