

Momentos

Chenin Blanc Verdelho 2021

(63% Chenin Blanc, 27% 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, dryland-farmed bush vines in the Paardeberg, Swartland. The Verdelho is from two sites: the Voor-Paardeberg, where vines are grown in decomposed granite and clay, and a Bot River vineyard on Bokkeveld shale. The decomposed granite soils produce a rich, generous and broader palate, while the shale and clay soil bring austerity, focus and make for a texture driven wine. Together with the freshness of the Verdelho, these two regions combine to create a balanced wine; both rich and generous and elegant and well poised, with a mineral focus and bright acidity.

Tasting Note

Forelle pear, kumquat and a tangy greengage note drive a leaner, edgier vintage that is filled out by the trademark notes of white peach, Golden Delicious apple and even a touch of raw honey. The palate is beautifully balanced and tense, with a distinct ruby grapefruit skin savouriness making for a textured finish that is pithy and long.

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: 1.7 g/L

Total acid: 6.6 g/L

pH: 3.22

Alcohol: 12.90% vol

