

# Private Collection Chenin Blanc

2024



## TASTING NOTE

Fresh and complex aromas of citrus, honeydew melon, ripe peach and quince are followed by vanilla and subtle oak spice. The palate is seamless and smooth finish with a refreshing lift of zest.

## SERVE WITH

Serve with spicy prawn noodle stir fry or your favourite pork cut with oven-baked sweet potato with orange rind and cinnamon.

## APPEARANCE

Pale gold with a youthful vibrant rim.

## ANALYSIS

Alc: 14.14 % vol	TA: 5.7 g/L
RS: 3.8 g/L	pH: 3.50

## WINEMAKER

Anthony Kock

## ORIGIN

Stellenbosch and Cape Town

## VINEYARD, SOIL AND CLIMATE CONDITIONS

The diverse terroirs of these coastal vineyards allow for pockets of decomposed granite and weathered shale soils that benefit from a maritime influence from the Atlantic Ocean. These dryland vineyards and the average rainfall allows for the roots to forage deep into the earth to support the naturally low-yielding fruit.

## WINEMAKING

The low crop, cooler conditions and meticulous foliage management ensure the fruit receives a good balance of sun and airflow for optimal ripening. The grapes were hand-harvested early in the morning and pre-cooled prior to destemming and crushing, with skin contact limited to four hours. The drained free-run juice was settled overnight before inoculation. 60% of the fermentation took place in older 300 and 400-litre French-oak barrels with balance of the wine created in stainless steel. The wine matured for 8 months on the lees before blending.



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AWARDS

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