



ALTYDGEDACHT

OLD VINE CHENIN BLANC 2020

WINEMAKER'S TASTING NOTES : A terroir driven wine from 47-year old bush vines. Aromas of peach, pear and floral notes combine with hints of oak to create a complex, elegant entry on the palate. Full malolactic fermentation attributes palate weight, with a lingering, lively aftertaste. Oak management revolves around accentuating a sense of place, rather than overpowering the wine. Recommended with seared scallops in white wine sauce, seared tuna or goat cheese stuffed chicken.

2020 HARVEST : The grapes were hand-picked on 25th February 2020.

VINICULTURE : The grapes were picked in the cool morning hours at 21.2° Balling. Hand-sorted, crushed, pressed and allowed to cold settle over 2 days. Alcoholic fermentation was initiated in tank, after which the juice was pumped to barrel to ferment at 16° Celsius ambient temperature.

MATURATION : 30% of the wine was barrel matured in first fill French oak barrels for 9 months. The rest was aged on the lees for 9 months in stainless steel tank. Ageing potential of 5 years from vintage.

VITICULTURE : Cultivar : 100% Chenin Blanc | Appellation : Wine of Origin Cape Town | Age of Vines : 47 years | Irrigation : Dryland

ANALYSIS : Alcohol 13% vol | Total Extract 22 g/l | Residual Sugar 2.1 g/l | Total Acidity 5.9 g/l | pH 3.43 | Total SO₂ 106 mg/l

