

COLLABORATION

Chenin blanc 2011

ANALYSIS

pH:	3.31
Residual Sugar:	4.1 g/l
Alcohol:	14,41%
Total Acidity:	6.1 g/l
Bottling Date:	August 2011
Release date:	August 2011
Soil:	Gravel

VARIETALS:

Chenin blanc	100%
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History

This wine is a collaborative effort between chefs Craig Cormack and Bertus Basson, and winemaker Louis Nel. The aim was to produce a food friendly wine with complexity, that would not overwhelm a dish. Elements of their craft are weaved into the label showing a hidden vine leaf, fork, knife and corkscrew.

Winemakers comments:

Lovely tropical fruit mix with apricot, fresh hay, dried peach and citrus characters on the nose. The nose flows onto the palate, with a subtle nuttiness and a lingering finish.

Winemaking Procedure:

This wine was made from Chenin blanc grown in Stellenbosch. The timing of picking was critical, and these grapes were left to hang on the vine for a long time to develop complex fruit flavours. After picking and crushing the wine was settled, and then transferred to a tank to ferment naturally without the addition of yeast. After fermentation the tank stirred once a week to impart as much of the yeast character, and body from the lees as possible. The wine was left on the lees for 3 months, and then bottled using renewed bottled.