

KLIPRUG CHENIN BLANC, KAAPZICHT

Vintage

2019



From an unirrigated vineyard with weathered granite topsoil and crumbly clay sub-soil, it is called 'Kliprug' by the farm workers because of the numerous rocks on the ground.

TASTING NOTE

A rich nose of creamy peach, pineapple and a hint of oak. The palate is medium bodied and fresh, but with fleshy texture and good weight. A rich fruited core of fruit on the mid-palate builds to a crisp, dry finish.

VINIFICATION DETAILS

After a hand harvest, grapes were whole bunch pressed without the use of sulphur. The juice was left to settle for a day before it was racked to barrels and left to naturally ferment until dry. The wine was stirred once a month and kept in 300, 400 and 500L barrels for almost a year before bottling. The RS is natural sugar which did not ferment dry.

TECHNICAL ANALYSIS

Alcohol Residual sugar

13.9 2.6

pH Acidity

3.46 5.0

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Danie Steytler Jnr



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes