



'Salt' Old Vine Chenin Blanc 2016
South Africa/Western Cape/Wellington

Tasting Notes

Made from 40 and 80 years old Chenin Blanc Vines. Complex, concentrated and multi-layered. On the nose, apple and quince notes, which carry through to the palate, with a touch of salted caramel.

Beautiful fruit, elegant acidity and well-integrated oak. Wild fermented in barrel and matured for 10 months in 1st and 2nd fill, 300L and 500L Perle Blache Barrels.

Terroir

Wine of Origin Wellington, Wellington has become independent from Paarl and is now a separate district.

Granite soils and Mediterranean climate. Extremely low yield of 3 tons/ha. Warm and sunny days with cooler nights and a light afternoon breeze from the Atlantic Ocean.

In the vineyard and cellar

Vineyard work is done according to organic principles, no weed killers are used, all weeding is done by hand. No heavy machinery is used to keep the soil light. The farm chickens and guinea fowls are taking care of the snails and bugs in the vineyard. The grapes are hand-harvested in the early morning hours when the temperatures are still low. Full bunch pressing and maceration for 2 days. Natural Fermentation with the grapes' native yeast, duration of fermentation was 7 weeks in 500 Litre and 300L first and 2nd fill French Oak barrels. Battonnage twice a month.

Maturation in barrel for 10 months.

Our wines are made the most natural way possible, to keep the characteristics of our fruit and soil alive in the bottle

Analysis

Alcohol 14% Vol pH 3,7 TA 3.76 g/L RS 1.8 g/L

Vintage 2016

The first year of the severest draught in decades in the Western Cape, difficult conditions but also the year we sunk our 2nd borehole on the farm for additional water supply. Smaller berries led to more concentrated colour and flavour. The dry conditions led to the vineyards and grapes being very healthy overall.

Accolades

90 points Tim Atkin MW Special Report South Africa

