



**'Salt' Old Vine Chenin Blanc 2017**  
**South Africa/Western Cape/Wellington**

**Tasting Notes**

Made from 40 and 60 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 1<sup>st</sup> and 2<sup>nd</sup> 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 2<sup>nd</sup> 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**

Alc 14%Vol RS 1.6g/L TA 4.5g/L pH 3.61

**Vintage 2017**

Our harvest 2017 will go down as one of the earliest and driest harvests, in the third year of the ongoing draught. However, the berries harvested were beautiful and healthy. Smaller crop and smaller berries resulted in beautiful concentration and highest quality.

