



# THE WINERY OF GOOD HOPE

VARIETAL	Chenin Blanc	
FEATURE	Bush Vine	
VINTAGE	2011	
APPELLATION	Stellenbosch	
ANALYSIS	alcohol	13.5 % by volume
	total acidity	5.57 g/l
	pH	3.5
	residual sugar	1.8 g/l
PRODUCTION	<b>8 000</b> (12 x 750ml) cases	



## VINEYARDS & HARVEST

The vineyards are old bush vines in the Helderberg area of Stellenbosch. These vineyards are located on mineral soils on Ocean-facing, decomposed granite slopes, benefiting from maritime breezes. All fruit is hand-picked. 2011 was a bit of a weird vintage, with unusual climatic conditions combining to give us our earliest ever picking date (Stellenbosch Chenin and Pinot Noir began on 25<sup>th</sup> of January) and our latest every finish (the last block of Cabernet-Sauvignon was picked on 5<sup>th</sup> April). The early ripening varieties, like Chenin, had another superb vintage. These Chenins are packed with vibrant, taught acidity, bags of fresh citrus fruit and beautiful ripe texture, though mineral and restrained on the finish. Yields were up on the dramatically low 2010 but still only cropping on average 49 HL / Ha (or 7 T / Ha). With our magnificently resilient, sturdy old Bushvines, the fruit was impeccable, completely rot and disease-free; looking and tasting really lovely.

## VINIFICATION

Separate parcels picked by hand, individually at varying ripeness, in order to build good complexity of acidity, fruit, depth and minerality. Grapes hand-sorted (with barely any berries rejected) before vinification with minimum skin contact, using free run juice only. Reductively handled to obtain fresh, clear juice. Cool fermentation in stainless steel tanks one part with natural yeast (favouring fruit enhancement), the other part inoculated. Kept on lees for 9 months, with occasional battonnage. This stirring of the lees in order to enhance palate weight, freshness and texture of the wine. The components blended prior to bottling, whilst still on the lees, to allow total integration of the final wine before preparing for bottling. Minimal fining prior to filtration. Focus on fruit retention; respect of flavours through lees work and fresh, natural minerality and acidity.

## WINEMAKER'S COMMENTS

Chenin is an extremely versatile grape, able to make excellent wines in many different guises, from Late harvest to Straw wine to classic dry Chenin and even Méthode Champenoise. This example is a wonderfully lively, intense, fruity and beautifully balanced dry Chenin Blanc. With flavours of pears, sherbet and flint there is plenty of leesy mouthfeel and purity of fruit, whilst finishing with a refreshing lime and mineral length. A true noble varietal, Chenin deserves to be taken seriously –even for everyday drinking wines such as this.