

VINUM

VARIETAL	Chenin Blanc	
VINTAGE	2010	
APPELLATION	Stellenbosch, South Africa	
ANALYSIS	alcohol	13.50 % by volume
	total acidity	6.1 g/l
	pH	3.52
	residual sugar	2.48 g/l
PRODUCTION	2500 cases (12 x 750ml.)	

VINEYARDS

These old bush vines are all from prime vineyards, located on the footslopes of the magnificent **Helderberg** Mountain, facing the ocean, in a South & South-Easterly orientation. They consistently produce some of the finest Chenin grapes in the Stellenbosch Region, where many of the great examples of South Africa are produced.

Chenin is often underestimated by many and disrespected as a premium wine. We believe it to be the best white varietal in South Africa and certainly the most suited to our climate and geology.

VINIFICATION

2010 was an early vintage, characterised by an uneven flowering, reduced yields and a hot summer. It was a vintage where what nature took away on the one hand, it also compensated on the other with high levels of quality –most notably with the early ripening varieties, such as Chenin Blanc and Pinot Noir. Indeed the combination of the bracing freshness, taught acidity and terrific natural balance of the Chenins is one of the most memorable attributes of the 2010 vintage. Yields were just over 30 hl / ha, about 30% lower than our 10 year average.

Picked and sorted by hand. Almost no rejection of bunches due to excellent fruit quality. Crop gently destemmed, pressed in a pneumatic bag press and the juice settled in chilled stainless steel tanks prior to alcoholic fermentation. This took place mainly in tank, on the lees, with about 20% of the must being transferred into small, Burgundian barrels for fermentation –an equal mix of new, 2nd, 3rd & 4th fill. Matured on the lees for 12 months, with occasional battonnage, both in tank and in barrel. Ultimate freshness was thus preserved, whilst developing considerable fruit and aromatic intricacy in the wine alongside the mineral and fruit complexity of its lees contact. Bottled while still fresh, two months after blending the two components together (to allow them time to fully integrate), the wine retains lively fruit, a lithe texture, steely acidity & abundant aromatic concentration: the exact qualities you'd expect from beautiful old vines in this area.

TASTING COMMENTS

The nose hints at the wonderful elegance and vibrancy of this wine. White petals and citrus crispness integrated with light touches of cinnamon. Then the palate unfolds layers of fresh lime and gentle spices, underscored by an intensity of fruit which persists on the palate and finishes with a mineral resonance. In essence, it has immense personality and Stellenbosch-Helderberg driven personality. A complex, balanced combination of the finer attributes of good Chenin. A highly versatile wine, apt for an unusual variety of cuisines, certain to give much pleasure now -and for a good few years to come. Good Chenin ages extremely well !

