



THE WINERY OF  
**GOOD HOPE**

<b>VARIETAL</b>	Chenin Blanc	
<b>FEATURE</b>	Bush Vine	
<b>VINTAGE</b>	2010	
<b>APPELLATION</b>	Stellenbosch	
<b>ANALYSIS</b>	alcohol	13.5 % by volume
	total acidity	6.2 g/l
	pH	3.5
	residual sugar	2.1 g/l
<b>PRODUCTION</b>	<b>9 000</b> (12 x 750ml) cases	



#### VINEYARDS & HARVEST

The vineyards are predominantly 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. Relatively low-yielding (under 50 hl / ha). 2010 was a bit of a weird vintage. After a wet Spring and a late and somewhat uneven flowering, we experienced an inexplicably early harvest, despite the Summer not being a particularly hot one. For the first time ever, we started harvest in Stellenbosch before the end of January. Yields were considerably down in 2010 across the board, with our Chenin cropping on average 39 HL / Ha (or 5.5 T / Ha), about ¼ less than usual. There were reports of more elevated levels of vine disease in 2010, although we didn't fall victim to this with our magnificently resilient, sturdy old Bushvine Chenin ! Despite everything the fruit quality was good, the flavours excellent. It really was a curious vintage, full of contradictions -meaning that will be learning as we go and while the wines mature in the bottle, as we are unaccustomed to such good results from so unusually short a season.

#### 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 before vinification with minimum skin contact, using free run juice only. Reductively handled to obtain fresh, clear juice. Cool fermentation in stainless steel tanks with neutral yeast (favouring fruit enhancement). Kept on lees for 8 months, with regular battonnage. This regular 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.