

# VINUM

<b>VARIETAL</b>	Chenin Blanc	
<b>VINTAGE</b>	2009	
<b>APPELLATION</b>	Stellenbosch, South Africa	
<b>ANALYSIS</b>	alcohol	13.50 % by volume
	total acidity	5.8 g/l
	pH	3.5
	residual sugar	2.3 g/l
<b>PRODUCTION</b>	3000 cases (12 x 750ml.)	



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## 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.

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## VINIFICATION

2009 was a stunning vintage in our region –and across much of the planet. The quality-enabling climatic conditions allowed for perfectly balanced, natural winemaking. Cooler summer evening temperatures and good rains in the Spring combining to produce some wonderful fruit quality, with lesser alcohols than in the hot vintages. Irrigation was for the most part not required in this vintage and yields were restricted to between 37 - 40 hl / ha. There was a fortnight of much hotter conditions, but after the whites had been harvested.

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 –a mix of new, 2<sup>nd</sup>, 3<sup>rd</sup> & 4<sup>th</sup> fill. Matured on the lees for 12 months, with regular 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 complexity of its lees contact. Bottled while still fresh, several 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.

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## 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 !