

The 2018 [^]Grinder

Chenin Blanc



GRAPES

100% Chenin Blanc

ORIGIN

Two 34-year old goblets in the Swartland on the farms Rondsmerk and Jakkalsfontein consistently produce superior quality grapes at low yields. The vineyards are farmed without irrigation and grow on Richter 99 rootstocks in Malmesbury shale soils. An extremely dry season, following up from an already dry 2017 caused a very small harvest with yields of under four tons per hectare.

VINIFICATION

The grapes were harvested at different dates during mid to late February with sugars ranging from 22.3 to 24.1 degrees Balling. Fermentation was completed in stainless steel tanks at low temperatures. The wine was left on the lees for 6 months prior to bottling.

TASTING

A refined and well-balanced Chenin Blanc with notes of peach and apricot and citrus and matures to include hints of almond and honey. The finish is long and shows an elegant minerality. Enjoy by the glass, or pair with light fare such as fish, shellfish, white meats and salads. Drinks well right now.

A N A L Y S I S

Alc	RS	TA	Ph
↓	↓	↓	↓
12.68	2.2	6.2	3.38

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