

WILD OLIVE

(Olea Africana)

Chenin Blanc

2015

WINE OF SOUTH AFRICA

ANALYSIS

WINE OF ORIGIN COASTAL REGION

ALC.
13.06%

RS
4.0g/l

TA
5.9g/l

Ph
3.41

The African Wild Olive (*Olea Africana*). Often found growing in clumps together with the Cape Milkwood – sometimes even entwined as a single stump – the trees can reach an age of thousands of years. The Wild Olive is synonymous with the prime wine producing regions of the Western Cape.

GRAPE VARIETAL:

100% Chenin Blanc

ORIGIN:

Two 30-year old goblets in the Swartland consistently produce superior quality grapes at a low yield of seventons/ha. The vineyards are farmed without irrigation and grow on Richter 99 rootstocks in Malmesbury shale soils.

VINIFICATION:

The grapes were harvested at different dates during mid to late February with sugars ranging from 22.5 - 24.3 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.

FOOD COMPANIONS:

Enjoy by the glass, or pair with light fare such as fish, shellfish, white meats and salads. Drinks well right now.

DESCRIPTION

A refined and well-balanced Chenin Blanc with notes of stone fruits, gooseberry and green apple. The finish is long and shows an elegant minerality.

PRODUCED BY THE GRAPE GRINDER

