

SAVANHA WINEMAKERS SELECTION CHENIN BLANC 2016

WINEMAKER:

Anton Swarts

ORIGIN:

Western Cape: Breede River and Coastal regions

TERROIR / SOIL:

Combination of alluvial, well-drained and aerated soils as well as decomposed granite soils from mountain foothills.

VINEYARD AND CLIMATE CONDITIONS:

Temperature: Winter 10°C; Summer 26°C

Annual Rainfall: 40mm - 200mm

Proximity to ocean: ≤120km

The grapes for this wine are from selected blocks on various farms in the Coastal and Breede River region of the Western Cape. Grapes sourced from trellised and bush vines and produced 10 - 15 tons per hectare.

WINEMAKING:

Grapes were hand harvested, de-stemmed and slightly crushed before pressing and given brief skin contact. Free run juice settled in the tanks overnight. The following morning the clear settled juice of the individual block selections (some kept separate and some blended) were racked from their lees and inoculated with selected yeast strains. Fermentation was temperature controlled. Maturation occurred on the fine lees for another three months to give extra body and elegance. The wine is not oaked.

ANALYSIS:

Alc:	12.5%	TA:	5.48g/L
RS:	2.06g/L	pH:	3.48

APPEARANCE:

Pale straw in colour with a greenish hue.

TASTING NOTE:

This Chenin is both crisp and fruity with green guava, pear, apple and hints of litchi on the nose. A well-balanced palate and a strong finish.

SERVE WITH:

Serve with crispy bacon, feta and shredded spinach salad, tender fillet of sole in parsley butter or creamy goat's cheese, sushi, pasta and pizza.

