

## 2019 Kloof Street Chenin Blanc

Varietal: *100% Chenin Blanc*  
Bottling Date: *11 July 2019*  
Production: *42 000 bottles / 3 500 cases*  
Wine of Origin: *Swartland*

### Technical Details at Bottling:

*Alcohol 13% - RS 2.0 g/l - TA 5.2 g/l - pH 3.40*

### Source of Grapes:

*Grapes for our 2019 Chenin Blanc come from three sustainably farmed vineyard parcels in different parts of the Swartland: One parcel of 38 year old Chenin planted in the stony Shale and Schist based soils of Kasteelberg, and two parcels of 40+ year-old dry land, bush vine Chenin grown in the decomposed Granite soils of the Paardeberg.*

### Date(s) Harvested:

*Grapes were harvested between the 1st February and 11th February 2019.*

### Yields:

*Between 3 to 6 tons/ha = 24 to 33 HL/ha.*

### Winemaking:

*Grapes are chilled in our cold room then pressed whole-bunch and the juice is allowed to settle overnight. Minimal SO<sub>2</sub> is added and, as with all our wines, no further additions are made. The juice is then racked to tank (85%) and older French oak barrels (15%) for fermentation. Fermentation is with indigenous yeasts and lasts up to 6 weeks. The barrels are racked and blended with the tank fermented portion and then bottled.*

### Tasting Note:

*This wine has a nose of sun ripened pears and wet granite. The palate has a vibrant acidity balanced by a soft, round texture and some pithy character. The wine has a fresh, mineral finish. Drinking beautifully now and best served at 10 to 12 °C.*

