



Handcrafted wines from the heart of the Swartland

Wine: 2015 Kloof Street Old Vine Chenin Blanc
100% Chenin Blanc
Bottling Date: 28th August 2015
Production: 29 496 bottles / 2458 cases
Wine of Origin: Swartland

Technical Details at Bottling:

Alcohol	Total Extract	Residual sugar	Total acidity	Volatile acidity	Total SO ₂	Free SO ₂	pH
13%	-	3.2 g/l	5.0 g/l	0.61	119	40	3.43

Source of Grapes:

Grapes for our 2015 Chenin Blanc come from three sustainably farmed vineyard parcels in different parts of the Swartland: One parcel of 34 year-old Chenin blanc planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain, and two parcels of 40+ year-old dry land, bush vine Chenin grown in the decomposed Granite of the Paardeberg mountain.

Date(s) Harvested:

Grapes were hand-harvested between the 1st February and 14th February 2015.

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 SO₂ 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 then racked and blended with the tank fermented portion and then bottled.

Tasting Note:

Pale straw in colour, 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. Best served at 10 to 12 °C.