



ASYLUM 2015

100% CHENIN BLANC



AVERAGE YIELD

Ave. 3 T/Ha

SOILS

Decomposed Malmesbury shale.

VINIFICATION

The grapes were hand picked in the morning on the 20th of January 2015 and pressed to a stainless steel tank where it settled overnight. The wine underwent natural fermentation and spent 4 months on its lees. +-20% of the wine was raised in two very old 300L French oak barrels.

VINEYARD

Old bush vines, Swartland, South Africa

PHILOSOPHY

The wine displays an array of fruit flavours especially white stone fruits. The wine was made to be enjoyed at release, but should last for up to 3 years after release. Asylum is ideal to be enjoyed chilled on its own at lunchtime and will go well if paired with salads, seafood, pork, dishes made with creamy sauces, tomato based dishes and cheeses.

Alc	13.4 %
Residual Sugar	2.1g / Litre
Ph	3.31
Total Acidity	7.9g / Litre
Volitile Acidity	0.44g / Litre
Total Sulphites	79mg / Litre

Total production: 3600 bottles (750 ml), sealed with Stelvin screwcap. Bottling date: 11 September 2015