



WHITE 2020

GRENACHE BLANC 33%, MARSANNE 28%,
VIOGNIER 28%, ROUSSANNE 11%

AVERAGE YIELD

Ave. 11 T/Ha

SOILS

Fertile, well drained red silt and clay mix with broken hardpan underlying layer.

VINIFICATION

All the grapes for this blend were hand picked. After whole-bunch pressing, the juice was allowed to settle overnight in a tank. The clean juice was racked off the gross lees and cooled before natural fermentation started after +-3 days. Towards the end of fermentation, the wine was transferred to old 300L French oak barrels. The wine spent 11 months in barrel on its fine lees and was racked from barrel 10 days prior to bottling and filtered very lightly at bottling.

VINEYARD

12 year old trellised, irrigated vineyard close to the floodplain, Spruitdrift, Olifants River, South Africa.

PHILOSOPHY

We love the flavours we get from these grape varieties in our area and we are still experimenting with ripeness levels and grape cultivar percentages. We recently planted some Vermentino to add even more complexity and higher acidity to the blend in the near future.

Fermentation and ageing in oak makes for a more stable wine and the slight oxidation that takes place adds interest to the final wine. Only older fine grain French oak barrels are used so that the barrels do not impart obvious oak derived flavours on the wine, if any such flavours at all.

THE WINE

The grapes for the 2020 vintage were picked just before full ripeness in order to preserve as much natural acidity and freshness, resulting in a lean but still full flavoured wine, displaying strong fruit flavours like melon, a touch of banana, white peach, pear and fennel on the nose. The mouth feel is elegant and soft with good staying power. The wine is meant to be enjoyed in its youth in order to enjoy the fresh fruit flavours, but it has proved to age incredibly well for up to 5 years after vintage. We believe that the wine can be enjoyed on its own or with white meat, roast pork, cream based dishes or a variety of light seafood dishes or aromatic Asian inspired barbecues.

Alc	13.73 %
Residual Sugar	1.9g / Litre
Ph	3.38
Total Acidity	5.3g / Litre
Volatile Acidity	0.99g / Litre
Total Sulphites	94mg / Litre

Total production: 3365 bottles (750ml), sealed with Amorim Neutrocork technical closure. Bottling date: 3 February 2021