

WINE OF MALGAS

An isolated vineyard in the Malgas ward near the mouth of the Breede River – called Sijnn (pronounced Seine) by the original Khoisan inhabitants. Perched on a plateau of slate and rolled stones, about 15km from the southern oceans of Africa..

CHENIN BLANC 2022

VINEYARD

The complex stony soils, together with a warm dry climate moderated by constant sea breezes provides an ideal terroir to produce something unique. All vines are grown as bush vines due to the exceptional low yield and vigour. Mostly 2 high quality, low yielding clones of Chenin blanc on drought resistant rootstocks - R99, Rug.140 and R110.

Yield: 3-4 tons/ha

VINTAGE CONDITIONS

Growing season of this vintage started off dry and warm, but a lot of rain in November and December of 2021. Harvest saw cooler weather, with cool nights throughout the harvest period, producing a white wine with good acidity. A small crop.

PRODUCTION

Handpicked and sorted in the vineyards in the early morning to ensure beautiful cool grapes arrive at the cellar. 60% Whole bunch pressed in a basket press and 40% gently crushed and pressed.

Spontaneous fermentation occurs.

The juice is barrel fermented in larger vessels (partially a 1000L Foudre and 700L barrel). No new oak, for 10 months, left on the lees, which adds a lot of texture and balance. Lightly fined with bentonite, unfiltered, and bottled by hand.

Bottling date: 22/12/22 Production: 599 x 750ml

TASTING NOTES

A light touch of gold in your glass. Beautiful mandarin, minerality and citrus notes. Textured palate, with hints of orange and salinity. Fine acidity gently rests on your palate. Lovely peach pith, apricots and nuttiness. Gentle honeysuckle and beeswax on the after taste.

It is really expressive of the area and it captures the cooler dry area of Malgas. Paired best with most rich dishes ranging from Risotto to Fish and even good with Lamb.

ANALYSIS

Alc. 13,3 % | SG 1,7 g/ ℓ | TA 5,7 g/ ℓ | pH 3,39 | VA0,54 | | SO₂ Free 3 mg/ ℓ | SO₂ Total 77 mg/ ℓ

