

SAVANHA CHENIN BLANC 2023

WINEMAKER:

Anton Swarts - Cape Wine Master

ORIGIN:

Western Cape

TERROIR/SOIL:

The grapes are sourced from trellised vines aged between 10 and 19 years old and receive supplementary drip irrigation to produce 10 - 14 tons per hectare. The vines grow in a combination of alluvial, well-drained, and aerated soils as well as decomposed granite soils based along the mountain foothills. Located less than one hour's drive from the Atlantic Ocean, the vineyard benefits from a cooling breeze that encourages slow ripening. Here, temperatures are moderate, reaching a height of 26°C in summer, low of 10°C in winter and 40mm - 740mm of rain in the winter season.

WINEMAKING:

The grapes were machine harvested in the coolness of the morning in February and March. At the cellar, the cool grapes were destemmed, slightly crushed, and lightly pressed. A small portion of the slightly pressed juice was blended with the free-run juice and left to settle overnight. The following morning the clear settled juice of the individual block selections (some kept separate and some blended) was racked from their lees and inoculated with a selected yeast strain. Fermentation was temperature-controlled in stainless steel tanks. Only the best tanks were selected for the final blend. Maturation occurred on the fine lees at least two months prior to bottling to give extra body, elegance, flavour, and freshness to the wine. The wine is unwooded.

ANALYSIS:

Alc	12.94 % vol	TA	5.9 g/L
RS	2.0 g/L	pH	3.50

APPEARANCE:

Straw pale yellow in colour with a green hue.

TASTING NOTE:

An elegant dry white wine brimming with a basketful of exotic fruit aromas such as guava, kiwi and litchi. Bright and fruity, the well-balanced palate ends on a crisp, lingering finish.

SERVE WITH:

Lightly sauced pasta, grilled fish and baked apple desserts.

