



## 2016 Chenin blanc

### W.O. Elgin

Situated in the cool climate region of Elgin, this vineyard was planted in 2006 on Bokkeveld shale soils. Grapes are subjected to a long, slow ripening period that contributes to the racy acidity and concentration of flavours in this wine.

### Vineyard:

11 years old. Trellised. Bokkeveld shale soils, well-drained. Elgin.

### Total production:

1429 bottles

### Winemaking:

Whole bunch pressed, spontaneous fermentation in 4th fill barriques. Aged 8 months in barrel on lease. No additions apart from sulphur. Unfiltered.

### Tasting Notes:

Subtle aromas of pear and white peaches that develop in glass. Concentrated, green apple and savoury notes with clean minerality. Richer than 2015, tight knit wine with present but gentle acidity.

### Analysis:

pH: 3.30 | TA: 5.57g/L | RS: 2.92 g/L | Alc: 14.5 %

### Ratings:

Tim Atkin: 90 points | Christian Eedes: 92 points

