

NAUDÉ OLD VINES RANGE

CHENIN BLANC 2020

A wise old Greek winemaker once told me: “Your job is to take a photo of this vineyard (ecosystem) and put that in a bottle”



BACKGROUND

Composition: 100% Chenin Blanc
Wine of Origin: Agter Paardeberg, Western Cape
Age of Vine: 1971

CLIMATE / SEASON

2020 had much larger yields than in 2019, characterized by decent bunch numbers thanks to good post-harvest and winter conditions. Soil profiles were also supplemented well due to late winter rainfall.

WINEMAKING & VINIFICATION

Our Chenin Blanc 2020 is the first vintage produced entirely from a single vineyard.

It was picked earlier than previous years.

- Picked in small crates and left overnight in cold room to bring temperature down to roughly 10 degree Celsius.
- Following day 100% whole bunch pressing – slow, soft press of whole bunches.
- Fermented naturally in stainless steel for roughly two weeks.
- Cooler fermentation to keep classic flavours.
- After fermentation, goes into old oak barrels for 6 months on the lease
- Bâtonnage, or lees stirring, for the first 6 months to extract all the flavours of the lease

ANALYSIS

Alc. 12% | RS 1.1 g/L | TA 6.1 g/L | pH 3.3 g/L | VA 0.4

AGEING POTENTIAL

20+ years

