

VAL DE VIE

*The perfect host*



2017 CHENIN BLANC

**GRAPES:** 100% Chenin Blanc grapes

**ORIGIN:** Western Cape

**VINEYARD:** The majority of the grapes are from Paarl from unirrigated bush vines ageing from between 15 to 20 years old. Soils are predominately shale. The maturity of the vines ensures for deep root systems to withstand the drier years. Lower yields contribute to concentrated grapes full of flavour.

**WINE-MAKING:** Grapes were pick at around 23 – 23.5 degrees Balling. Half of the grapes were whole bunch picked and the other half destemmed with whole berries going into the press. The free run and press components were kept separate. Juice was settled and racked off from the lees to ferment between 12 - 14 degrees Celsius over a 2 to 3-week period. Half was fermented in steel tanks and the rest of the volume fermented in French Oak Barrels that ranged from 10% in first fill oak and the rest in older oak. After fermentation the wine was left to mature in tank and barrel for 10 months to enjoy full integration of oak and fruit. Blending of all the different components took place just before bottling.

**ANALYSIS:** Alc: 14.04 / Ph: 3.13 /  
Residual Sugar: 1.51 / Total Acid: 6.91

**COLOUR:** Beautiful light-yellow colour with golden hues.

**NOSE:** The nose shows rich flavours of ripe white peaches and fresh apricot undertones supported by sweeter spicy notes coming from the months aged in French Oak barrels.

**PALLET:** These flavours follow through on the pallet. The wine shows serious complexity and is layered with fruity and spicy flavours supported by oaky notes on the mid-palate. A fresh citrus like acidity give this wine an elegant youthfulness and a long lingering finishing. A typical complex food wine best enjoyed with richer foods like pork belly with a mango chutney or butter chicken curries. Also pairs very well with an apricot glazed snoek on the braai.

