

THE WINERY OF GOOD HOPE

BUSH VINE CHENIN BLANC 2017



IN THE VINEYARD

These grapes are grown in the Helderberg area on decomposed granite soils where they benefit from the cooling breezes of the ocean, which moderate our hot climate. The 2017 harvest was drier than normal after a warm ripening season and so the vineyards and grapes were very healthy overall.

CELLAR

The grapes were picked at different levels of ripeness, to build good acidity, fruit and depth. Cool fermentation took place in stainless steel tanks with natural yeasts. The wine was kept the lees for 9 months, with occasional battonnage. This stirring of the lees was done to enhance palate weight and texture of the wine.

TASTING NOTES

Chenin is versatile grape, which can make excellent wines. This is a complex, unoaked wine with intense, fruity flavours and is well-balanced and rounded. A depth of fruit is what sets this wine apart. There are refreshing flavours of green apples, white peaches and an elegant minerality.

TECHNICAL BITS

VARIETAL	Chenin Blanc	
APPELLATION	Stellenbosch, South Africa	
ANALYSIS	Alcohol	12.0%vol
	Residual sugar	1.9 g/l
BARREL AGEING	None	

ALL ABOUT INDIVIDUALITY

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