



J & G Chenin Blanc

VINEYARD: A 12 year old vineyard standing on loamy soil with an east/west row direction and perfect exposure for ripening.

CLIMATE: Enough cold during the pre-season ensured even budding. Moderate conditions prevailed during most of the harvest, with the exception a heat wave the last week of January. Overall, very good conditions for ripening and harvesting.

HARVEST: Machine harvested from 2am to 9am into 4 ton bins, after we did grape selection in the vineyard.

WINEMAKING: Grapes harvested at 21 B, destemmed, crushed and only very clear juice are fermented with Vin7 yeast in steel tanks at 13 C. After fermentation the wine was aged for 6 months in 300L 2nd and 3rd fill French oak barrels, racked off the lees, stabilized and bottled.

Vintage	2018
Variety	100% Chenin Blanc
Category	J&G
Origin	Robertson Valley, Western Cape, South Africa

ANALYSIS

Alcohol	12,5 vol %
Sugar	1.68g/l
Ph	3.45
Acidity	6.1g/l
V/A	0.45

TASTING NOTES: Light, straw colour. Peardrops and pineapple fruit on the nose follows through on a medium bodied, well balanced palate. Good acidity ensures good length and freshness. Ideal with seafood.