



ABBOTSDALE CHENIN BLANC 2020

VINEYARDS:

The vineyards used to make this wine are selected by Bryan MacRobert who grew up on a farm close to the town of Abbotsdale in the Swartland wine region. Low yielding dry land bush vines from the sandy decomposed granite soils are used to make this wine. The grapes are hand harvested in the early hours of the morning and transported in 16 kg crates to the cellar for the winemaking process.

VARIETY:

Chenin Blanc 100%

WINEMAKING:

The winemaking method is chosen to best express the Swartland terroir. The grapes are lightly pressed to extract only the best juice that is then racked and fermented naturally. Big old barrels are used that do not add or alter any flavour compounds in the wine.

PRODUCTION: 2,520 Bottles

TASTING NOTES:

The wine has a lemon green colour. On the nose there is a combination of primary fruit aromas such as apple, pear, peach and oranges. The palate is dry with a complex layered mouthfeel. Good body, fruit and acidity. Alcohol is medium to light, acidity medium. Has potential and develop in bottle but also good to drink now.

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| Alc. | 12.5% |
| RS | 1.3 g/L |
| pH | 3.4 |
| TA | 5.2 g/L |
