

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

Cape of Good Hope Van Lill en Visser Chenin blanc 2014

AVERAGE TEMP: 20.1°C

RAINFALL: 410mm

HARVESTING BEGIN: 11/02/2014

HARVESTING ENDED: 20/02/2014

VINTAGE NOTES: Basie van Lill of Arbeidsend and Jozua Visser of Oudam have owned and worked these vineyards for decades.

The vines share space with fynbos and Rooibos tea bushes while sheep also graze the land. Planted in 1964, the vines are on either red sand, or clay on the Skurfberg Mountain, surrounded by fynbos. The area's height above sea level, naturally low rainfall and treasury of old vines that don't have the benefit of irrigation, results in intense and balanced wines. The hot days are tempered by refreshing cool nights due to the land's proximity to the Atlantic Ocean (Lamberts Bay). All of these factors, along with the age and balance of these bush vines, contribute to ripeness, intense fruit and wines with a high natural acidity.

WINEMAKING: Grapes were hand-picked in small lug-boxes in the early morning and transported to the cellar in refrigerated trucks. A meticulous hand selection followed before the grapes were whole bunch pressed and fermented in both stainless steel and large format, older French oak barrels. The wine was aged for 7 months in barrels and regularly tasted for optimal balance of fruit and oak before being removed and bottled in October.

TASTING NOTES: Toasty notes support the nectarine-, apricot- and peach aromas on the bouquet. Complexity added by a preserved lemon nuance. Expressive but taut. The palate is rich, rounded and bold with the oak immediately apparent – but not overwhelming the ripe stone fruit elements of apricot, nectarine and peach which remain pure, and well delineated. Ample acidity to ensure crisp refreshment on this full-bodied wine. An intriguing naartjie/mandarin twist adds interest to this obviously serious wine. Elegant and earnest with a long finish.

