

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE VAN LILL & VISSER CHENIN BLANC

VINTAGE: 2015

AVERAGE TEMP: 19.12°C

RAINFALL: 438mm

HARVESTING BEGAN: 27 / 01 / 2015

HARVESTING ENDED: 06 / 02 / 2015

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 NOTES: 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 NOTE : Vibrant nose of nectarine, stone fruit and melon with a vague hint of flint. There's more of the same on the palate which is taut but showing lively, fresh apricot, peach and melon flavours. The acidity makes for a juicy mouthful. Lovely palate weight and texture. Good grip and a long, satisfying aftertaste.

