

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE VAN LILL CHENIN BLANC

VINTAGE: 2022

AVERAGE TEMP: 17.8°C

RAINFALL: 298mm

HARVESTING BEGAN: 11/02/2022

HARVESTING ENDED: 11/02/2022

ORIGIN OF FRUIT: Citrusdal Mountain

SOIL TYPE: Hutton - Decomposed sandstone with a sandy soil texture and a loam subsoil

CULTIVAR / BLEND: Chenin Blanc (100%)

YIELD (t/ha): 4.5ton/ha

IN THE VINEYARD: For decades, Basie van Lill of Arbeidsend has owned and worked in these vineyards. The vineyards coexist with fynbos and Rooibos tea bushes, and sheep graze on the land. These treasured old bush vines, planted without irrigation in 1983 on the well-drained sandy red soils of the Skurberg Mountain, produce small quantities of intense and balanced wines with high natural acidity due to the area's height above sea level and naturally low rainfall.

VINTAGE NOTES: Another cold, wet winter preceded the growing season, resulting in good dormancy and healthy water levels. The cool, wet weather persisted into spring, resulting in delayed but relatively even bud break, flowering, and fruit set. During the growing season, mildew-friendly conditions persisted, putting additional strain on careful canopy management. Cool-weather and rain in early summer delayed ripening and kept the vineyards in excellent condition as they approached the final stages of ripening, resulting in another late vintage. Healthy canopy conditions allowed for good flavour development and bright, vibrant acidity, resulting in well-balanced, age-worthy wines.

WINEMAKING: Grapes were hand-picked into small lug boxes and refrigerated trucks were used to bring the grapes to the cellar, where they were left to cool for the night. The bunches were sorted by hand and then whole bunches were pressed the following day, followed by an overnight settling of the juice. The fermentation took place naturally in an old French oak foudre, and approximately 90 % of the volume went through the malolactic fermentation process. Before being bottled, the wine was left to age on the lees for a total of 11 months.

TASTING NOTES: Appealing melon, nectarine and elderflower aromatics. Crisp, fresh and perky entry to the palate. With that lovely bright and energetic introduction come elements of stonefruit and a creamy cashew overlay. A fantail of flavours – apricot, citrus, green fig and melon – develops in tandem with a textured mouthfeel. Providing support is a rich but understated oak and lees platform which adds harmony and length. Subtle, elegantly seamless and complex with a long finish.

Alc: 12.5% | TA: 5.2g/ℓ | pH: 3.25 | RS:2.5g/ℓ

