

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE VAN LILL & VISSER CHENIN BLANC 2019

AVERAGE TEMP: 19°C

RAINFALL: 320mm

HARVESTING BEGAN: 28/01/2019

HARVESTING ENDED: 01/02/2019

ORIGIN OF FRUIT: Citrusdal Mountain

SOIL TYPE: Hutton

YIELD: 4,597 T (2,3T/ha)

CULTIVAR: 100% Chenin Blanc

THE VINEYARD: 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.

VINTAGE NOTES: The 2019 vintage yield was significantly up from the previous 2018 vintage, which had suffered 3 years of intense drought conditions in a row. Variable weather conditions during the flowering and fruit set period in October led to some uneven ripening, but moderate weather during the growing season resulted in good growth and denser canopies. Slightly cooler conditions leading up to harvest resulted in great fruit flavours and exceptional acids.

WINEMAKING: The grapes were transported to the cellar in refrigerated trucks and cooled overnight. Bunches were hand-sorted and whole-bunch pressed the following day and the juice settled overnight without enzymes. Fermentation occurred in 300ℓ French Oak barrels (24% new) and stainless steel (53%), with about 45% of the wine completing malolactic fermentation. The wine spent 7 months on the lees before being blended and bottled in October.

TASTING NOTES: A wisp of spice adds a teasing, tempting note to ripe pear, quince and nectarine aromas. More of the same can be found in the mouth. Rich with stone fruit vivacity and acid freshness, the mouthful is steadied by a toned oak creaminess and slight lift of spice. Gentle and restrained with the understated oak framing the fruit beautifully. Poised and balanced with wonderful refinement and elegance.

Alc: 13.5% | TA: 6.3g/ℓ | RS: 3.2g/ℓ

