

Kastanjeberg 2017

Blend: 100% Chenin Blanc
Colour: Pale Straw Yellow

Kastanjeberg is the name of the farm where this unique single vineyard block of Chenin Blanc grows high on the slopes, facing the False Bay region. The name Kastanje refers to *Chestnut* and originates from the Wild Chestnut / *Calodendrum capense* trees that grew lavishly here in the Cape area in the early 1800's.

Tasting Notes:

Our wooded Chenin Blanc is rich, complex and displays effusive aromas of stone fruit, honey, dried apricots, violets and vanilla oak spice aromas. The palate is full with a well weighted mid palate, balanced by a creamy texture and crisp acidity. This show stopping white erupts with pear and peach flavours combined with hints of vanilla, almonds and a lingering finish.

The Harvest:

The grapes come from a single vineyard on the slopes of the Kastanjeberg farm in the Stellenbosch Kloof area. The dry conditions throughout the season made for smaller berries, but with intense flavour. The grapes were handpicked at optimum ripeness to ensure that the best qualities of the fruit are represented in the final product.

In the Cellar:

The wine was cold fermented with 100% new French oak staves. And only the free-run portion was used. After fermentation was completed the wine was aged for 12 months in 300 litre French oak barrels. It was kept on the lees for 6 months with regular batonage, to give it a rich and full palate.

Only 2700 bottles produced.

Ageing potential 5 to 10 years.

Food Pairings:

This wine pairs beautifully with crisp pork belly as well as brilliant spicy Asian cuisine or cream based dishes.

Technical Analysis:

Alcohol: 14.5% vol
pH: 3.58
RS: 4.1 g/l
Acidity: 4.9 g/l

