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Zevenwacht Chenin Blanc 2005

A clear and bright wine with hints of lime and gold. The nose is both rich and refreshing and contains elements of honey, nuts and ripe yellow fruits. The palate is classically dry yet luxuriantly silky with superb viscosity and length. Carmen Miranda hive robbing â€“ colourful, tropical and dripping with wild honey.
Available in cork and screwcap.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Zevenwacht Wine Estate
winemaker :
wine of origin : Coastal
analysis : **alc :** 13.5 % vol **rs :** 2.0 g/l **pH :** 3.4 **ta :** 5.8 g/l
type : White **style :** Dry **taste :** Fruity **wooded**
pack : Bottle

in the vineyard : Craggy mountains and their undulating foothills. Granite rich deposits underlying gravelly soil. Tracts of land with a scent of the sea almost powerful enough to overwhelm the senses. Crisp breezes and cool morning mist which envelop hillside vineyards, offering intermittent glimpses of venerable, gnarled vines. These are the surroundings that have Chenin blanc as one of the valued tenants â€“ the South African Winelands. It is here that Chenin blanc vineyards start their yearly migration from vine to bottle and it is in these diverse habitats that this noble variety expresses its inherent finesse and complexity.

Lofty altitudes and southerly aspects punctuate the quality of the 2004 Chenin blanc. Old vines, in excess of 25 years, equip the winemaker with luscious, gradually ripened fruit. Fruit is exposed to sunlight, using deliberate leaf removal techniques, that aids in the development of honeyed pineapple scents and a deep golden colour in the wine. Botrytis is encouraged in certain sections of the vineyard to add complexity, but failed to develop during this vintage.

in the cellar : Cool fermentation temperatures hovering around 15 degrees Celsius have helped express the ripe tropical fruit character of the variety. A shortened period on the lees has resulted in this fruitiness dominating the wine profile. Chenin is a wine that develops and deepens both in colour and aroma over time and as such awards the patient with extra complexity while offering the impatient oodles of up-front fruit and charm. Twenty five percent of the wine is barrel fermented in a combination of 1st 2nd and 3rd fill French oak Hogsheads and aged sur lie for 4 months with regular battonage.

Zevenwacht Wine Estate

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