

Welbedacht Old Bush Vine Chenin Blanc 2006

Veritas 2007 - Silver

2007 International Swiss Air Lines Awards - Seal of Approval

A colour of pale, white gold with a distinct green tinge.

Primary Aroma: Intense tropical mélange of fresh passion fruit, kiwi and cantaloupe.

Secondary Aroma: Guava with grassy undertones.

Primary Flavours: Guava, cantaloupe and caramel.

Secondary Flavours: Apricot and toffee wood with flintiness and kiwi.

A unique style of Chenin Blanc. The wine is dry with a high level of perceptual sweetness, moderate, well-integrated wood, fresh fruit and a long finish.

To be enjoyed as an aperitif or with Mediterranean foods and other interesting, even spicy, dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Welbedacht Wine Estate

winemaker : Matthew Copeland

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.1 g/l pH : 3.3 ta : 5.8 g/l va : 0.32 g/l so2 : 105 mg/l fso2 : 34 mg/l

type : White

pack : Bottle **closure :** Cork

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in the vineyard : The grapes for this Chenin Blanc originate from a block of 30-year old bush vines. The soil consists predominantly of Malmesbury shale, which has a low clay content and moderate potential. This soil structure is ideal for un-irrigated bush vines and the vines only receive overhead irrigation if the risk of extreme water stress should occur.

The yield is typically very low (5-6tons/ha) and bunches are small. Thick stems, deep roots and dry conditions promote the formation of ultra-small, concentrated berries.

The vineyard is fairly large and we produced only a small volume of wine, this allows us to be highly selective. The berries are tasted daily and picked when we feel the aromas are at their peak. Bunch selection is applied in the vineyards and only healthy bunches ever reach the cellar.

about the harvest: All grapes are harvested by hand into shallow bins, which are then chilled BEFORE they are crushed.

in the cellar : By chilling the grapes before they are crushed, we lower the energy available for chemical oxidation and phenolic extraction. Oxidative and contaminatory micro-organisms are also inhibited BEFORE the juice is exposed to their harmful effects. A portion of the wine is treated reductively to protect natural fruit aroma and delicacy.

The wines are settled for 24hours at 8°Celsius using pectolytic enzymes and carbon dioxide blankets to limit oxidation. After racking, the wines are immediately inoculated with pure yeast cultures to ensure a reliable fermentary conclusion.

Only new French and Hungarian oak barrels, with low toasting levels, are used to ensure that the wines are complimented by the wood, rather than dominated by the wood. The wines are fermented until dry, then racked, their acid adjusted and returned to the barrels for further maturation on the lees. Aging on the lees promotes creaminess and low sulphur levels enhance toffee characters.

The wines are left in the barrels for 7-months before blending and bottling. We strive to produce full-bodied complex white wines, which are well balanced, elegant and fresh.

