

Vinum Chenin Blanc 2007

The nose hints at the wonderful elegance of this wine. White petals and citrus crispness integrated with light vanilla and cinnamon. Then the palate unfolds layers of fresh lime and gentle spices, underscored by an intensity of fruit which persists on the palate and finishes with a mineral resonance. In essence, it has immense personality and Stellenbosch-Helderberg driven personality. A complex, balanced combination of the finer attributes of good Chenin.

A highly versatile wine, apt for an unusual variety of cuisines.

variety : Chenin Blanc | 100% Chenin Blanc

winery : The Winery of Good Hope

winemaker : Team Effort

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 1.7 g/l pH : 3.3 ta : 6.20 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Screwcap

ageing : This wine is certain to give much pleasure now - and for a good few years to come. Good Chenin ages very well!

in the vineyard : These old bushvines are all from absolutely prime vineyards, located on the footslopes of the magnificent Helderberg Mountain, facing the ocean, in South-Westerly & South-Easterly orientation. They consistently produce some of the finest Chenin grapes in Stellenbosch, where many of the great examples in South Africa are produced. Chenin is often underestimated by many and not respected as a premium wine. We believe it to be the finest varietal in South Africa and certainly the most suited to our climate and geology.

2007 was a strange vintage, commencing under an intense heat-wave, followed by good winter rains and an excellent flowering season. The early whites, such as Chenin, were fortunate to avoid the impact of the heat-wave as they ripened at the early stages and retained all of the freshness and balance of the pre-heat-wave ripening season. Consequently, the natural acidity and low pH has in fact produced beautifully balanced grapes, which ironically the beginning of the heat-wave boosted to ripeness a little early. Consequently, 2007 was a fabulous vintage for Chenin Blanc in Stellenbosch. Irrigation was not required in this vintage and yields were restricted to between 37 - 40 hl/ha.

about the harvest: 2007 was a strange vintage, commencing under an intense heat-wave, following good winter rains and an excellent flowering season. The early whites, such as Chenin, were fortunate to avoid the impact of the heat-wave as they ripened at the early stages and retained all of the freshness and balance of the pre-heat-wave ripening season. Consequently, the natural acidity and low pH's in fact produced beautifully balanced grapes, which ironically the beginning of the heat-wave boosted to ripeness a little early.

Thus 2007 was a fabulous vintage for Chenin Blanc in Stellenbosch. Irrigation was not required in this vintage and yields were restricted to between 37 - 40 hl / ha. Picked and sorted by hand, at the end of January (10 - 14 days earlier than in 2006). Almost no rejection of bunches due to excellent fruit quality.

