

Old Vines Vintage Brut 2004

"This is a tale of two vineyards!"

So says Irina von Holdt proudly of Old Vines' second release of Old Vines Vintage Brut 2004.

"We are aiming for a true Cap Classique but also a wine that shows distinctive Chenin Blanc character which reflects the Old Vines Cellars philosophy of finely crafting a collection of special Chenin Blanc wines," says Irina's daughter, Fran Botha, Managing Director for Old Vines Cellars.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Old Vines Cellars
winemaker : Irina von Holdt
wine of origin : Stellenbosch
analysis : alc : 12.9 % vol rs : 10.8 g/l pH : 3.55
type : Sparkling **style** : Dry
pack : Bottle **closure** : Cork

Chosen for the 2009 Nederburg Auction.

in the vineyard : The wine is made from the grapes of two venerable Stellenbosch bushvine vineyards, both dryland and particularly low yielding. I fell in love with the tiny grapes immediately. The vines are sited on cooler hillsides and therefore had a particularly good natural acidity - just perfect for bubbly.

about the harvest: Early harvesting is the norm for Cap Classique wines and grapes from the first vineyard were picked on 16 January at less than 20° Balling to give the wine the classic steely Cap Classique style. Grapes from the second vineyard were allowed to ripen further to 21° Balling to ensure true Chenin Blanc flavour and a richer, riper profile and were picked a full 2 weeks later on 31 January. Both were harvested into lugboxes.

in the cellar : After harvesting the grapes were taken straight to the cellar where they were whole-bunch pressed at very low pressure. Only the first 500 litres of juice from each ton, the cuvée, was used.

Wine from the 2 vineyards was treated differently until final blending before bottling - the earlier harvested grapes underwent malolactic fermentation to soften the acid and add further complexity to the finished wine, while the later harvested grapes rested on the lees for 5 months to ensure more richness and fullness. At the end of June the wines were cold stabilised and prepared for bottling and finally blended.

In October 2004 the wine was bottled for the second fermentation and it remained on the lees for 37 months when a small quantity was disgorged and the dosage of 9g/litre sugar was added. The present wines have now had a full 3 months on the cork while the balance of the vintage still remains on the lees.

We would like to acknowledge the help and support of our personal friend, Jeff Grier, with his considerable experience in making Cap Classiques, in the making of this wine.

