

Tierhoek Straw Wine 2006

The result is an unctuous wine of immense concentrated flavours of dried apricots and honey. The sweetness is balanced by a fresh natural fruit acidity leaving a clean finish on the palate.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Tierhoek

winemaker : Adam Mason + Roger Burton

wine of origin : Piekenierskloof

analysis : alc : 12.5 % vol rs : 157 g/l pH : 3.29 ta : 7 g/l so2 : 205 mg/l fso2 : 20 mg/l

type : Dessert **style** : Sweet **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

"Roger makes a super Straw Wine from Chenin Blanc with the soft sun-dried yellow clingstone peach and fynbos honey whiffs and tastes." Michael Olivier

"It's rich and full-bodied, with plenty of honeyed apricots." Sarah Jane Evans MW

"This is indeed excellent wine, which I suspect would do well in the cellar, although it is so good to drink now, why wait?" 17.5+/20" The Wine Doctor, UK, October 2009

4 Stars - Platter Rating

ageing : Will age for decades.

in the vineyard : These 30 year old Chenin Blanc vines are all rooted on weathered sandstone. They are trellised on an east-facing "skuinskap" system where bunches are only exposed to the late morning sun. Irrigation is only done during drought conditions and all farming methods are organic.

in the cellar : The bunches are dried naturally for 2 weeks then pressed and racked into old French-oak barrels where the wine matures for up to 2 years. Acidity, sweetness and flavour are all concentrated in this method of winemaking.

