

The Winery of Good Hope Bush Vine Chenin Blanc 2012

Chenin is an extremely versatile grape, able to make excellent wines in many different guises, from Late harvest to Straw wine to classic dry Chenin and even Méthode Champenoise. This example is a wonderfully lively, intense, fruity and beautifully balanced dry Chenin Blanc. With flavours of citrus, sherbet and flint there is plenty of leesy mouthfeel and purity of fruit, whilst finishing with a refreshing lime and mineral length. A true noble varietal, Chenin deserves to be taken seriously - even for everyday drinking wines such as this.

variety : Chenin Blanc | 100% Chenin Blanc

winery : The Winery of Good Hope

winemaker : Team Effort

wine of origin : Steelenbosch

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.55 ta : 5.83 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : The vineyards are old bush vines principally in the Helderberg area of Stellenbosch and located on mineral soils on ocean-facing, decomposed granite slopes, benefiting from maritime breezes. The winter that preceded the 2012 harvest was mild, which meant that flowering occurred very early indeed. Even though picking began at the end of January (which is early), the hang-time on the vine was actually longer than usual (due to the very early flowering) and the fruit was packed with amazing flavours. Yields were about 20% lower than on average, 6 to 6.5 T / ha. These Chenins are packed with vibrant, taught acidity, bags of fresh citrus fruit and beautiful ripe texture, though mineral and restrained on the finish. These magnificently resilient, sturdy old Bushvines seem to produce impeccable fruit year-in, year-out.

about the harvest: All fruit is hand-picked.

in the cellar : Separate parcels picked by hand, individually at varying ripeness, in order to build good complexity of acidity, fruit, depth and minerality. Grapes hand-sorted (with barely any berries rejected) before vinification with minimum skin contact, using free run juice only. Reductively handled to obtain fresh, clear juice. Cool fermentation in stainless steel tanks one part with natural yeast (favouring fruit enhancement), the other part inoculated. Kept on lees for 9 months, with occasional battonnage. This stirring of the lees in order to enhance palate weight, freshness and texture of the wine. The components blended prior to bottling, whilst still on the lees, to allow total integration of the final wine before preparing for bottling. Minimal fining prior to filtration. Focus on fruit retention; respect of flavours through lees work and fresh, natural minerality and acidity.

