

## Tormentoso Old Vine Chenin Blanc 2012

Intense aromas of apricots and canned white peaches with touches of coconut cream. The palate is packed with ripe yellow fruit and other tropical flavours, with balanced, refreshing acidity and a long mineral finish.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : MAN Family Wines

**winemaker** : Francois Bezuidenhout

**wine of origin** : Paarl

**analysis** : alc : 13.5 % vol rs : 2.3 g/l pH : 3.49 ta : 6.0 g/l

**type** : White **style** : Dry **body** : Full **taste** : Fruity

**pack** : Bottle **size** : 0 **closure** : Screwcap

**in the vineyard** : From a dry-farmed, un-trellised bush-vine vineyard planted in 1977 in Agter-Paarl Vineyard info: 6.73 ha, 2654 vines/ha

With dry weather and little rain throughout the growing season, the vines remained healthy and ripened their fruit easily. The crop was smaller than usual, but the grapes were of a high quality. Temperatures were warmer earlier in the season, but cooled off towards the end allowing for slower and more balanced ripening, and resulting in moderate alcohol levels as well as good colour and concentration. Cool morning and afternoon breezes throughout summer helped to keep the ripening process smooth and steady.

**about the harvest**: Grapes were hand-harvested from bush-vine vineyards on Malmesbury shale soils. The 2012 vintage was a good vintage for both red and white wines in the Agter-Paarl region.

**in the cellar** : 10% of the wine was fermented in 225L new oak barrels and matured for 6 months on the lees; stirring for the first couple of months added richness and structure to the wine. Remaining 90% was fermented at 13-14°C in stainless steel tanks using selected wine yeasts to maintain fermentation aromas. Fined and filtered before bottling with screwcap closures.

Production: 3500 x 6 x 750ml

