

Pepin Conde Stellenbosch Chenin Blanc 2012

I was trying to build complexity and richness on the palate, but to maintain the wonderful freshness and minerality of the chenin.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Stark-Conde Wines
winemaker : José Conde
wine of origin : Stellenbosch
analysis : alc : 13.5 % vol rs : 1.9 g/l ta : 5.6 g/l
type : White
pack : Bottle **closure :** Cork

in the vineyard :

Clone: unknown

Rootstock: unknown

Fruit source: from a single vineyard located almost at the top of the Bottellary Hills

Yield: 4 tons/hectare

Age of vines: 18 years

Trellis: no trellis, traditional bush-vine

Irrigation: none

Vineyard elevation: 400m

Slope: Westerly

The grapes for this wine are from a lovely small vineyard situated at the top of the Bottellary Hills, facing Table Mountain. This vineyard is on the Amperbo farm, owned by our long-time viticulturalist, Pieter Smit. When I visit this vineyard I can't help but be in a good mood: it is such a pretty site and ideal for vineyards. It is a well-established un-irrigated bush-vine vineyard well, if you want to be a stickler, it is actually on a very low cordon wire, just enough to keep the fruit off the ground.

about the harvest: °B at harvest: 22-23.5°

in the cellar :

Total production: 4036 bottles

On our chenin blanc, I am looking for a style that walks the line between the fresh (but more simple) tankfermented cheniens and the big, new-oak, ripe cheniens that I find can be a bit tiring to drink. This wine was 60% tank fermented and 40% barrel fermented, but the barrels were mainly older, neutral barrels; only about 5% of the wine was fermented in new oak.

All of the barrel components were fermented with their natural yeasts. The wine was matured on the lees for 7 months and given regular stirring.

