

## Tierhoek Straw Wine NV

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 : 10.0 % vol   rs : 296.0 g/l   pH : 3.77   ta : 7.8 g/l   so2 : 152 mg/l   fso2 : 16 mg/l

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

**pack** : Bottle   **size** : 375ml   **closure** : Cork

**ageing** : Will age for decades.

### **Winemakers Word:**

This is a fantastic way to make sweet wine in a Mediterranean climate. The grapes are selected from a 30 year old Chenin block and are picked at the same ripeness level as the table wine (23°-25°B) to preserve the primary fruit character and the acidity, both of which are needed in a great sweet wine. The bunches are dried naturally for 2 weeks then pressed and racked into old French-oak barrels where the wine matures for many years in a solera system. Acidity, sweetness and flavour are all concentrated in this method of winemaking.

**in the vineyard** : These 35 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.

**about the harvest**: 100% Chenin Blanc, from old vines, picked at normal ripeness then left to dry for 2 weeks on straw mats.

**in the cellar** : The dried bunches are then pressed and racked into old French oak barrels where they can ferment for up to 6 months.

