

Tierhoek Chenin Blanc 2012

This is the wine that put Tierhoek on the map – an elegant Chenin overflowing with expression and flavour. Six months of French oak add fullness and complexity to this mouth-watering wine, while the minerality and stone-fruit acidity provide a long lasting after-taste.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Tierhoek

winemaker : Roger Burton

wine of origin : Piekenierskloof

analysis : alc : 14.0 % vol rs : 2.1 g/l pH : 3.3 ta : 6.0 g/l so2 : 104 mg/l fso2 : 30 mg/l

type : White **style :** Dry **body :** Medium **taste :** Mineral **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : These 36 year old Chenin Blanc vines are all rooted on weathered sandstone. They are trellised on an east-facing “skuinskap” system, so the bunches are only exposed to the late morning sun. Irrigation is only done during drought conditions, and all farming methods are organic. Yields are 4-6 tonne per hectare.

about the harvest: The grapes were taken from three different parcels of 30 year old vines.

in the cellar : 70% were tank-fermented to provide elegance and acidity and to add complexity 30% were fermented and matured in 2nd- and 3rd-fill French oak barrels for 6 months.

