

Scali Blanc 2013

Seductive complexity of fresh, ripe summer fruits and spices with a pure mineral foundation, and a long, lingering, well balanced after taste with excellent structure and tannin.

variety : Chenin Blanc | 60% Chenin Blanc, 15% Chardonnay, 15% Roussanne, 5% Viognier, 5% Sauvignon Blanc

winery : Scali Wines

winemaker : Willie and Tania de Waal

wine of origin : Paarl

analysis : alc : 14.60 % vol rs : 3.5 g/l pH : 3.69 ta : 5.5 g/l

type : White

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

ageing : We recommend ageing of 2 to 5+ years, during which time sediment may be deposited, but the full reward of this living, natural wine can be enjoyed!

in the vineyard : Origin: Paarl

Farm Location: Schoone Oord, Voor-Paardeberg, Southern Slope, Paarl region, Western Cape.

Soil information : Decomposed granite and gravel on shale

Vineyards & varieties: i) The "Bak" Chenin Blanc - 60%;

ii) The "Wolfhuis" Chardonnay - 15%

iii) The "Graveyard" Viognier - 5%

iv) The "Wapad" Roussanne - 15%

v) The "Borealis" Sauvignon Blanc - 5%

Vine age & plant density : i) 45 years; planted 1968; 2597 vines per Ha

ii) 22 years; planted 1991; 3048 vines per Ha

iii) 9 years; planted 2004; 3048 vines per Ha

iv) 15 years; planted 1998; 2778 vines per Ha

v) 29 years; planted 1984; 2425 vines per Ha

Trellising : Cordon-trained, 5-wire vertical shoot-positioning (VSP)

about the harvest: The grapes are hand harvested early in the morning into well vented crates of 15kg capacity.

Yield: i) 1½ tons/Ha or 9hl/Ha; ii) 3 tons/Ha or 19hl/Ha; iii) 5 tons/Ha or 30hl/Ha; iv) 5 tons/Ha or 30hl/Ha; v) 3 tons/Ha or 19hl/Ha

in the cellar : De-stemming the Chenin Blanc takes place on top of open fermentation vats in which the grapes ferment spontaneously, with skin contact and pigeage for approx. 4 days. This is done to rehydrate some raisins which formed early in the ripening phase and to be able to impart some of these lovely raisin flavours into the wine. This also adds to the beautiful golden colour of the Blanc. The wine is pressed in a 220 litre basket press and transferred to old French oak barriques where fermentation completes. The Chardonnay, Viognier, Roussanne and Sauvignon Blanc are pressed immediately after de-stemming and fermented in old French oak barriques.

Closure: Cork

Production: 9 barriques / 2000 bottles

Maturation and Aging Potential: 12 months in old French barriques, after which it was bottled without fining or cold-stabilization and unfiltered, at our cellar.

