

Scali Ancestor 2013

Fresh, ripe pear, apple and peach flavours on the nose and pallet, lifted by tiny, soft bubbles. Well balanced, lingering and inviting the next sip.

This natural wine can be enjoyed as aperitif or with fish, chicken or cheese. Celebrate the beauty of life every day!

variety : Chenin Blanc | 100% Chenin Blanc

winery : Scali Wines

winemaker : Willie and Tania de Waal

wine of origin : Paarl

analysis : alc : 13.00 % vol rs : 12.0 g/l pH : 6.5 ta : 5.5 g/l

type : White

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

in the vineyard : Origin: Paarl

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

Soil information : Decomposed Granite (Hutton soil)

Grape varieties: "Bak" (bowl) & "Skool" (school) vineyards Certified
Organic - Chenin Blanc

Vine age & plant density : 45 years; planted 1968; 2425 vines per Ha

Trellising : Cordon trained.

about the harvest: Yield: 1½ tons/Ha or 9 HI/Ha

in the cellar : Grapes pressed and juice settled overnight, then racked off the lease.

Spontaneous/natural, single fermentation at 14°C until 35g/l residual sugar, when the fermenting juice is bottled under crown cap, slowly continuing fermentation in bottle. Aged on the lease in bottle for 14 months, followed by hand riddling, degorging of the lease and corking. Every process is aimed at turning beautiful, fresh juice into wine with no additions of any sort to give this very natural wine in which the bubbles preserves it. No sulphur added.

Style of wine : Organically-certified Ancestral method

Closure: Cork

Production: 1200 bottles (200 cases of 6x750ml)

Vinification : 100% old-vine Chenin Blanc.

