

## Short Street CGV 2014

Short Street CGV is fresh dry white wine with the clean uncomplicated structure and well-defined fruity flavours associated with wines produced from the old bush vines of which the last remaining examples are primarily located in the Swartland. A slight hint of perfume from the Viognier integrates perfectly with well-balanced natural acidity for a refreshing, mouth-watering finish.

Serve well-chilled (8 to 10°C), the wine is exceptionally food-friendly, enhancing enjoyment without masking food character.

**variety** : Chenin Blanc | 50% Chenin Blanc, 35% Grenache Blanc, 15% Viognier

**winery** : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

**winemaker** : Eric Saayman

**wine of origin** : Swartland

**analysis** : **alc** : 13.0 % vol **rs** : 4.68 g/l **pH** : 3.38 **ta** : 6.0 g/l

**type** : White **style** : Dry

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

**ageing** : Short Street CGV was created to enjoy in its youth, but the style will allow for further development of the flavours for the next 18 months.

**in the vineyard** : Viticulturist: Tharien Hansen

Both the Chenin Blanc and Viognier comes from the farm Knolfontein in Riebeek West and the vineyards site is on the foothills of Kasteelberg mountain on south east facing slopes in laterite gravel soils. The Grenache Blanc is young vines from lower in the valley on weathered shale soil.

**about the harvest**: 2014 was a very healthy vintage and all the varieties could be harvested at optimum ripeness.

**in the cellar** : The different building blocks were vinified separately and the final blend was finished months later. The wines were fermented in stainless steel casks at very low temperatures. Extended lees contact of 8 months were allowed after fermentation to create better mouth feel.

Production: The Chenin Blanc @ 13 ton/ha, Viognier @ 10 ton/ha, Grenache @ 12 ton/ha.

