

Jacaranda Incognito 2014

Made from Old Vine Chenin grapes. Refined and toned back elegance. On the nose, green apple, and quince and elegant minerality. Palate shows complex flavours of tropical fruit and creaminess. Long lingering finish.

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variety : Chenin Blanc | .

winery : Jacaranda Wine & Guest Farm

winemaker : 0

wine of origin : Wellington

analysis : alc : 13 % vol rs : 2.2 g/l pH : 0 ta : 3.2 g/l

type : White **wooded**

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

in the vineyard : Vineyard work is done according to organic principles, no tractors, all weeding, spraying is done by hand. Our farm chickens and wild ducks are taking care of the snails and bugs in the vineyard. Decomposed Granite soils and Mediterranean climate.

about the harvest: The grapes were hand-harvested in the early morning hours when the temperatures were still low. As it is a mere 300 metre to our cellar, the grapes arrive there in all their freshness.

Extremely low yield of 4 tons/ha. Warm and sunny days with cooler nights and a light afternoon breeze.

in the cellar :

Full bunch pressing and maceration for 2 days before we inoculated with certified organic yeast. Fermentation in stainless steel, maturation in 2 nd fill French oak 500 litre barrel.

