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False Bay Slow Chenin Blanc 2016

A Chenin Blanc that shows character while still being soft and elegant. The nose is welcoming with prominent white peach and lingering stone fruit aromas. The taste is fruity and smooth, finishing with slight acids that give the wine a beautiful structure.

A versatile wine equally well suited to partner dishes like seafood risotto or roast chicken.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Waterkloof
winemaker : Nadia Barnard
wine of origin : Western Cape
analysis : **alc :** 13.2 % vol **rs :** 7.4 g/l **pH :** 3.62 **ta :** 5.3 g/l
type : White **style :** Dry **body :** 0 **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink now!

It's Really All About The Vineyards
Chenin Blanc is regarded as the workhorse of the South African wine industry. It produces the bulk of our generic white wines. There are however some gems in between the mass of Chenin vineyards. Our goal is to identify these gems and allow them to be expressed in our False Bay Chenin Blanc.

We focus on areas that have long stood out for producing great Chenin Blanc grapes and believe that the older vines in The Swartland region have a lot to offer. Over time, old bushvine vineyards have found their natural balance, which ultimately shows in the wines.

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about the harvest: Picking early in the morning.

in the cellar : We picked early in the morning, and then de-stemmed the grapes before pressing. The free run juice was separated from the skins immediately and allowed to settle at 12°C for 24 hours. No enzymes were used to aid the settling and the press juice was discarded. No cultured yeasts were used and the natural yeast fermentation took 7 months to complete. The wine was then left on the secondary lees for another two months before bottling.