

Rascallion Wines Aquiver 2016

Aromatic layers of apricot, tangy nectarines, and fresh straw on the nose. Prominent melon and lightly toasted almonds on the palate, with well balanced acidity and a full, round mouth feel.

variety : Chenin Blanc | 80% Chenin Blanc, 10% Grenache Blanc, 10% Sauvignon Blanc

winery : Rascallion Wines

winemaker : Johan Joubert

wine of origin : Western Cape

analysis : alc : 13.5% vol rs : . g/l pH : . ta : . g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity **wooded**

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

Aquiver: Quivering, trembling (with anticipation)
White, fruity, dry - Chenin Blanc based - white blend

in the vineyard : The single block Chenin Blanc vineyard is 1,9 hectares in size and located 200m above sea level, being just over 15 km from False Bay. The Grenache vineyard lies 10 km from the False Bay coastline, and is planted in shale soils. There is a good exposure of slopes to the cooling breezes of False Bay for all three blocks, bringing a zestiness and fruitiness to the Sauvignon Blanc, with the varied slopes, weathered granite and sandstone soils adding the desired complexity. Yields are controlled to between 7 – 8 tons per hectare.

about the harvest: Different batches of grapes were harvested by hand in mid-February between 22 and 24 Balling.

in the cellar : Grapes were picked into small crates and chilled before destemming and 6 hours skin contact. After settling the Chenin Blanc was inoculated and fermented in tanks. The Grenache was left to ferment naturally on the lees, as was the Sauvignon Blanc. The Chenin Blanc from the tank brings freshness to the wine and the Grenache from barrels adds to the creaminess, complexity and depth of the wine, with the Sauvignon Blanc adding fresh, limey fruit.

