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Rascallion Wines Susurrous 2016

Highly concentrated yellow fruit flavors are perfectly framed and carried by harmonious ripe acidity. On the palate, concentrated ripe citrus and peach from the Chenin Blanc. charming layers of apple and lemon curd from the Grenache while the rich Sauvignon Blanc adds depth and complexity. The finish is long, with slight phenolic edges supporting the fruit through the entire length of the wine.



variety : Chenin Blanc | 70% Chenin Blanc, 20% Grenache Blanc, 10% Sauvignon Blanc 10%
winery : Rascallion Wines
winemaker : Johan Joubert
wine of origin : Western Cape
analysis : **alc :** 13.5% % vol **rs :** . g/l **pH :** . **ta :** . g/l **va :** . g/l
type : White **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

Susurrous: A soft distant soothing sound (of waves breaking)
White, fruity, full - Chenin Blanc based - white blend

in the vineyard : Grapes for this premium blend were hand selected form granite soils with elevations 200-400m above sea level. The grapes, from 30+ year old vineyards, have small bunches (approximately 80-100grams) that ripen with a good concentration of fruit. The vineyard's soils are warm by nature, and reach optimum ripeness at lower sugar levels with a higher acidity and lower Ph level, which creates wines with excellent ageing potential.

about the harvest: Different batches of grapes within the vineyard blocks were selected by hand in mid-February between 23 and 25 Balling.

in the cellar : Grapes were picked into small crates and immediately chilled. The grapes had extensive skin contact (24 hours) to ensure the best fruit flavours were extracted from the skins and to ensure ageing potential. The Chenin Blanc was then fermented in second and third fill French oak barrels and left on the lees for 14 months before blending. The Grenache fermented in very old 500 litre barrels before blending and bottling.