

The Grande Provence Amphora 2016

Made from one of the oldest Chenin Blanc (99%) blocks in Franschhoek and a dash of Muscat d'Alexandrie (1%), the wine was hand pressed, racked, fined and settled for a month before bottling. The wine is fresh and extremely aromatic. Upfront flavours of mandarin and citrus on the nose complemented by hints of perfume from the Muscat, carry through beautifully onto the palate. This is an elegant and complex wine with integrated layers of texture and spice.

Decant 30 minutes before serving and enjoy slightly chilled.

variety : Chenin Blanc | 99% Chenin Blanc, 1% Muscat D' Alexandrie
winery : Grande Provence Heritage Wine Estate
winemaker : Thys Smith
wine of origin : Franschhoek
analysis : **alc** : 12.5 % vol **rs** : 2.7 g/l **pH** : 3.6
type : White **style** : Dry **body** : Medium **taste** : Fragrant
pack : Bottle **size** : 750ml **closure** : Cork

Notes from the Winemaker:

We understand now that tannin from seeds and skins help preserve this wine naturally, therefore needing less sulphur to protect against oxidation. We also know that using vessels made from clay lets the wine 'breathe' during ageing allowing for the natural stabilisation of the wine's phenolic structure. With careful winemaking allowing the fruit to express site authenticity, this wine is full of fruit purity and intense aromatics.

in the cellar : The wine is a blend of mostly Chenin Blanc, from one of the oldest blocks in Franschhoek and a touch of Muscat D' Alexandrie. Pressed Viognier skins were also added to the blend for added texture. The wine was racked, fined and settled for a month in an old 500 litre barrel before bottling.

There something to be said about following in the footsteps of ancient Greek and Roman winemakers who embraced this "technology" thousands of years ago, using clay hewn out of the earth to cradle and nurture a living liquid. The journey of the Grande Provence Amphora wine began when the winemaker decided to import two 400 litre clay amphorae from Manetti Gusmano and Figli from Florence, Italy, with seven generations of experience in crafting their superb vessels. A small block of really old Chenin Blanc (34 years old) in Franschhoek were selected and only the very best yellow, sun-exposed bunches were picked to maximise the health, flavour and aromatic expression of the wine. The grapes were de-stemmed by hand, left to ferment naturally on skins and remained topped in the clay amphorae for 7 months, without sulphur.

