

Welgegund Chenin Blanc 2017

The flavour profile of this wine is beautifully round, fruit - driven and displays subtle oak character. The wine exhibits captivating complexity, with pineapple, citrus and apricots initially evident, followed by layers of stone fruit, pear, lime and white flowers. The palate shows richness, with creamy oaky undertones, with citrus, lemon and lime towards the end.

Serve chilled with a summer picnic, or as a great companion to fish, sea food (calamari, lobster, mussels & lemon butter prawns), poultry and fresh garden salads. Excellent with roast duck or vegetarian vegetable dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Welgegund Heritage Wines

winemaker : Friedrich Kühne

wine of origin : Coastal Region

analysis : alc : 12.5 % vol rs : 2.4 g/l pH : 3.48 ta : 6.0 g/l

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

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

NWC Top 100 SA Wines - Double Platinum

2019 Michelangelo International Wine & Spirit Awards - Silver

ageing : 33% of the wine was aged for 12 months with a selection of Burgundian French barrels and bottled in April 2018

in the vineyard : 100% Chenin Blanc. This wine comes from old vineyards that were planted in 1974. The plantations lie in north - west facing dry lands, trellised and planted in rich decomposed granite soil.

about the harvest: Harvested by hand in the early morning to obtain the best quality fruit possible. Although the 2017 vintage delivered very low yields, it did provide exceptional fruit, with high concentration, ample finesse and wonderful purity. The 2017 vintage has superb maturing potential and is sure to age gracefully.

in the cellar : In terms of the wine making process, whole cluster bunches were pressed and fermented with different yeasts to add the desired complexity. The process included natural fermentation, with 33% of the wine being barrel fermented in French oak and aged independently before final blending. The barrel portion was stirred for lees contact every second week for 4 months and only a portion of the juice underwent malolactic fermentation.

