

Dornier Bush Vine Chenin Blanc 2018

The nose shows intense stone fruit and white pear, with hints of zesty citrus and perfume. The palate is rich and dense, with concentrated flavours of pineapple, green melon and honey. The palate is fresh yet full, with a long, intense finish.

Enjoy along with most rich seafood dishes, light style chicken dishes, salads and mild Thai curry dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Dornier Wines

winemaker : Philip van Staden

wine of origin : Swartland

analysis : alc : 14 % vol rs : 2 g/l pH : 3.32 ta : 5.5 g/l va : 0.6 g/l

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

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

in the vineyard : We source Chenin Blanc from old bush vine vineyards located in the Swartland. The soil consists of decomposed granite with a sandy composition. The vines are dry-farmed and yield intensely rich, perfumed fruit.

The growing season for the 2017 harvest was the third successive dry year. Less than a third of long-term rainfall was recorded in the Swartland. The mass of the harvest was also only a third of the typical harvest in the area. The berries and bunches were much smaller than they normally are resulting in ripe and concentrated flavours.

about the harvest: The grapes were harvested by hand during the cool mornings of early February.

in the cellar : A portion of the juice was fermented in 300 litre French oak barrels and a portion in stainless steel tanks. The wine was left on the lees for 8 months until final blending before bottling. The wine was made with minimum interference to reflect the true character of the remarkable bush vine vineyards of the Swartland.

