

Old Road Anemos Single Vineyard 2016

Concentrated yet fresh, with mouth-filling white pear, quince and gooseberry, followed by aromatic almond blossom and a balanced, lingering finish. Its depth of flavour is one of the Anemos' stand-out features, along with a bright, focused acidity and earthy minerality which should see it age well.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Old Road Wine Co.

winemaker : .

wine of origin : Franschhoek

analysis : alc : 13 % vol rs : 2.5 g/l pH : 3.2 ta : 7.5 g/l

type : White **style :** Dry

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

The Old Road Wine Co tells the story of special old vines grown in rugged corners of the Franschhoek wine country. Named after the Greek mythical origin of wind, which reveals something of the wild and spiritual nature of this single-vineyard wine's birthplace.

in the vineyard : The vineyard that supplies the grapes for this wine is 36 years old, unirrigated, and at an altitude of 380 m above sea level. The vineyard started as a trellised vineyard, but over the years it became an improvised bushvine. Its grapes give excellent acidity in this wine and a perfect balance. At this high altitude, the vineyard is exposed to cool afternoon breezes every day.

about the harvest: Grapes were hand-harvested in small bins at optimal ripeness.

in the cellar : Grapes were left on the skins overnight and allowed to settle before being racked to the barrels for fermentation. After fermentation the wine underwent 9 months barrel maturation in mostly older French oak barrels as to add depth and staying power without detracting from the natural fruit character. Maturation on the primary lees with regular stirring or batonnage ensured further complexity and verve.

