

Koelenhof Stellenbosch 1679 Bush Vine Chenin Blanc 2017

The wine has yellow apples, white pear and hint of honey bouquet, with an appealing freshness on the finish.

Mild Thai Curry, Mussels in Creamy Sauce, Pork Belly with Orange Jus, Pan fried Duck with Mango Chutney

variety : Chenin Blanc | 100% Chenin Blanc

winery : Koelenhof Wine Cellar

winemaker : Nicholas Husselman

wine of origin : Stellenbosch

analysis : alc : 14.95 % vol rs : 4.7 g/l pH : 3.43 ta : 6.0 g/l

type : White **style :** Dry

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

2019 Michelangelo International Wine & Spirit Awards - Gold

2019 Veritas Wine Awards - Silver

in the vineyard : This Bush Vine Chenin Blanc was made from Single Block selected grapes from the farm Sonop, Stellenbosch. The vines, with rootstock Richter 99, were planted in 1982 by Francois du Bois. The soil type, which is derived mainly from granite, is reddish to yellow in colour, acidic with good physical and water-retention properties; mainly Oakleaf, Tukulu and Clovelly soil types.

in the cellar : Phenolic ripe grapes were harvested, cold soaked for 6 hours on the skins. Using only the free run juice, fermentation was initiated in stainless steel tanks and halfway through fermentation transferred to new French and American oak barrels, where it finished its primary fermentation. Matured further for another 12 months in the barrels.

Bottled in May 2018 and released September 2018.

