

Bergsig Chenin Blanc 2020

Intrigued by its tropical fruit aromas, this Chenin Blanc contains a fresh acidity overflowing with pear, peach and pineapple flavours.

Enjoy with white meat, fish or creamy pasta.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bergsig Estate

winemaker : De Wet Lategan

wine of origin : Breedekloof

analysis : alc : 12.71 % vol rs : 3.2 g/l pH : 3.5 ta : 6.4 g/l

type : White

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

in the vineyard : Terroir:

Mediterranean climate with \pm 980mm rainfall per year. The Estate is located in the upper slopes of the Breede River Valley at 240 - 350m above sea level. Winters are cold with snow until late in Spring. Temperatures during Spring are low resulting in slower ripening. Harvest usually starts 2 - 3 weeks later than other wine areas. Significant temperature variation with warm days ensures good sugar development while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials.

in the cellar : Early morning handpicked from single vineyard. Left on the lees for added complexity.

