

Jan Harmsgat Chenin Blanc 2019

A mineral style of chenin blanc, the cultivar presents with a surprising nose of lime and ripe pears blend. It has a crispy palate with an elegant hint of citrus.

Style: Fresh, fruit driven with minerality

Nose: hints of lime, pears and honey

Palate: Rich with a round mouth feel, yet very crispy at the end

variety : Chenin Blanc | 100% Chenin Blanc

winery : Jan Harmsgat

winemaker : .

wine of origin : Robertson

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.03 ta : 7 g/l va : 29 g/l so2 : 89 mg/l

type : White **style :** Dry

pack : Bottle **size :** 750ml **closure :** 0

Our philosophy is to create delicious single-block wines - this is the smallest production unit for vineyards and may not exceed six hectares per cultivar. Since 1723, Jan Harmsgat Farm, or JHG, is situated on the most southern tip of the Robertson Wine valley along the foothills of the Langerberg Mountains.

in the vineyard : Our unique position borders with the dry conditions of the Karoo as well as the cool sea breezes from the Coastal Regions. The direction of planting runs from east to west.

Highlighting our vineyard's unique characteristics, maturation takes place in neutral vessels. We invite wine lovers world-wide to taste the beauty of our valley.

in the cellar : The JHG vinification process is conducted with minimal interference, using spontaneous fermentation and no enzymes during fermentation. Due to minimal interference through vinification, sediment may occur.

It is 6 months wood maturation and barrel fermented.

Maturation: Wood maturation in French oak barrels, 6 months

2000 Bottles produced

