

Eenzaamheid Chenin Blanc 2018

The 2018 is stylistically very similar to our previous vintages and has the same attractive yellow fruit and richness, balanced by a crisp acidity. Our Chenin Blanc is known for its exceptional ageing potential.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Eenzaamheid Wines

winemaker : -

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 1.7 g/l pH : 3.37 ta : 6.1 g/l

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

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

in the vineyard :

The grapes for the Chenin Blanc were picked by hand from a 35-year old, low-yielding parcel of dryland bushvines.

about the harvest: Hand-picked from low yielding old dryland bushvines.

in the cellar :

Grapes are hand-picked and chilled prior to whole bunch pressing. Barrel fermented at temperatures between 12-15°C. No malolactic fermentation. The wine is aged sur lie in 300 liter French oak barrels and the lees are regularly stirred up for extra complexity and a rounder mouthfeel.

