

## Opstal Carl Everson Cape White Blend 2018

The Roussanne provides the linear direction while the Semillon, Viognier and Colombard sit pretty to claim all the attention.

**variety :** Roussanne | 38% Roussanne; 22% Chenin Blanc; 15% Semillon; 15% Viognier; 10% Colombard

**winery :** Opstal Estate

**winemaker :** -

**wine of origin :**

**analysis :** alc : 13.3 % vol    rs : 2.4 g/l    pH : 3.4    ta : 5.3 g/l

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

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

This is a new addition to our Heritage Range and the Carl Everson label, and in fact a further emphasis on our focus on Chenin blanc as this is a Chenin based blend. The idea behind this wine is to use the cultivars we grow on the farm in conjunction with Chenin as the backbone to show off the sexyness and fruit purity of our Slanghoek Valley terroir.

**in the cellar :** All 5 wines went through spontaneous fermentation and finished at different stages – 3 to 12 weeks. Most of them underwent malolactic fermentation as well and fermentation and maturation took place in old French oak: Chenin in 400 & 500L; Roussanne in 2500L Foudre; Viognier and Sémillon in 300L and Colombard in 225L. Batonage only occasionally to finish malo. After 9 months in barrel the wines were blended and put back in barrels for another month.