

## Opstal Carl Everson Chenin Blanc 2018

The 2018 vintage shows some restraint at first, even a bit shy, but then opens up to show quince and pineapple notes with a freshness and finesse ever present on the palate as yellow peach flavours run through your mouth. The distinctive depth and complexity of fruit we've learned to appreciate and love of the Carl Everson Chenin, is on show again with the 2018.

Pork Belly, Duck Breast, Bobotie, Pear Tartlets

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Opstal Estate

**winemaker :** -

**wine of origin :**

**analysis :** alc : 12.9 % vol    rs : 1.6 g/l    pH : 3.5    ta : 5.2 g/l

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

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

2012 Platter Guide 5\* 2013 Platter Guide 4,5\*

Christian Eedes 94/100

2014 Jamie Goode 92/100

Christian Eedes 94/100

2015 Platter Guide 5\*

2016 Platter Guide 4,5\*

2017 Platter Guide 4,5\*

**in the cellar :** The 2017 ripening and harvest season was a very dry and healthy one which actually proved a challenge for spontaneous fermented wines. The yeast populations in the vineyard were smaller and available nutrients (food for yeast cells) also less. As a result, patience was key as alcoholic fermentation only finished after 2 months in the barrel where after the wine spent a further 8 months in those old French barrels (400 & 500L), before bottling in January 2018. A 5% skin fermented component is an addition to the 2018 vintage which adds great texture.