

Opstal Estate Chenin Blanc 2019

It has a great balance of zippy freshness to go with its aromatic complexity. Attractive aromas of pineapple, pear and citrus are well held together with a subtle spice and leesy complexity from the 8 months that a component of this wine spent in large French oak Foudres.

Barbeque, Chicken, Braaivleis and Pork belly

variety : Chenin Blanc | 100% Chenin Blanc

winery : Opstal Estate

winemaker : -

wine of origin :

analysis : alc : 12.9 % vol rs : 3.6 g/l pH : 3.38 ta : 5.6 g/l

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

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

Chenin blanc is the most widely planted variety on Opstal and very much our cultivar of choice – both on the farm and in our glasses.

in the vineyard : We have Chenin planted on various sites on our farm and this wine is a mash-up of the best of these sites.

in the cellar :

Crushing & Destemming: Grapes were crushed, destalked and pressed after 8 hours of skin contact.

Fermentation Method: Spontaneous fermentation – 50% in Barrels and large French oak vessels called Foudre, and 50% in concrete and stainless steel.

Maturation: 8 months maturation on the fermentation lees with the oak component finishing malolactic fermentation.