

Brookdale Mason Road Chenin Blanc 2020

This wine is pale straw in colour, the nose displays notes of peach, pear and citrus aromas. The palate is well integrated with good fruit concentration. A vibrant acidity balanced by creamy round texture and a lingering aftertaste.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Brookdale Estate

winemaker : Kiara Scott

wine of origin : Paarl

analysis : alc : 13.0 % vol rs : 1.7 g/l pH : 3.4 ta : 6.0 g/l

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

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

2021 Tim Atkin SA Special Report - 91 Points

in the vineyard :

2020 was a particularly challenging vintage. Closer to picking we experienced a heat wave, strong winds, and a fire.

December was relatively cool with strong winds due to this our Chenin blocks experienced an increase in wind stress and utilized more water, but this also decreased the average daytime temperatures on the property. Constant wind during December can hinder active shoot growth and can dry out soils considerably.

With dry-land vineyards planted on soils with a higher water-holding capacity we had no symptoms of water stress. Temperatures suddenly spiked during mid-January, after which it dropped rapidly due to a cold front, which also brought along widespread rains. The harvest season commenced relatively early.

Extremely warm temperatures were recorded in February, which placed immense pressure on the cellars' processing capacity as grapes had to be harvested simultaneously. Sampling was challenging due to a variation between bunches – a trend that was particularly observed in Chenin Blanc. March was cooler with a few rain showers, which delayed the ripening process of the last few blocks. Despite these challenges the harvest went smoothly with minimal interruptions and the grapes were harvested at optimal ripeness.

in the cellar : Pre-cooled fruit is lightly destemmed and crushed. Light pressing, mainly free run juice used that is settled overnight. Fermentation occurs naturally with wild yeasts in a combination of stainless-steel tank (85%) and (20%) old French oak barrels. The barrels are racked and blended with the tank fermented portion and then bottled. The final blend is made up after 4-6 months of ageing on the lees followed by a light filtration before bottling.

