

Orange River Cellars The Hedgehog Organic Chenin Blanc

The newest addition to the Hedgehog family, the Organic Chenin Blanc, originates from a 10.5ha block next to the mighty Orange River. The love and care with which these grapes were treated is evident with every lingering sip of this delectable wine. A medium-bodied tropical Chenin Blanc with an abundance of litchi, pear and guava flavours and well-integrated acid. The wine has good structure and a silky mouthfeel that lingers well beyond the last sip.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Orange River Cellars

winemaker : Mosdop Dippenaar/ Willie Biggs

wine of origin : Central Orange River

analysis : alc : 12.5 % vol rs : 2.0 g/l pH : 3.55 ta : 5.54 g/l

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

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

In a first for Orange River Cellars, this Chenin Blanc is made from organically farmed grapes, harvested on the third-generation family farm, Dyason's Rock that is situated a mere 25km outside the Northern Cape town of Upington.

Legend has it that the spirit of British Officer William W Dyason stands guard over the vineyard, in the shadow of the moon atop the 12 meter high rock formation found on this organic farm. It is here that Dyason drew his last breath as he was shot and killed in the line of duty in a skirmish during the Northern Border Rebellion of 1879.

As he takes guard at night, the shy but hardworking Hedgehog forage the vineyards, at a time when the air is cool and the vines do their work of producing the best quality fruit for picking. The Kalahari desert, with its arid climate, provide the perfect conditions for the cultivation of organic wine with very little need for human intervention.

in the vineyard : The grapes come from a single vineyard between Keimoes and Upington on the farm Dayson's Klip. The vines are planted along the banks of the Orange River that gives it a cooler night temperature in the evenings. The farm in total is organic and this allows us to produce quality grapes.

about the harvest: Because of the high temperature and low rainfall the grapes can be harvested early in the season, the grapes are machine harvested early in the morning at optimal ripeness

in the cellar : Grapes are harvested early in the morning and they arrive as early as possible, oxygen exposure is kept to the minimum and grapes are pressed after destemming, only the free run is used for the wine. The wine is fermented at 14 to 16 degrees Celsius for 10 to 14 days wit yeast that is selected to bring out the fruitiness of the wine. The wine is kept on the lees for as long as possible before bottling.

