

Brookdale Chenin Blanc 2020

Unmasked, crushed stones unspool while limey, powdered chalk rides a wave of white citrus and white pear, underpinned by subtle oak spice. On the palate, the sensational white fruit continues. The mineral structure presents vertical and endless, enlivened by soft buoyant acids and a mouth-coating citrus purity. The finish is luminous, with a real granitic freshness.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Brookdale Estate

winemaker : Kiara Scott

wine of origin : Paarl

analysis : **alc** : 13.5 % vol **rs** : 2.4 g/l **pH** : 3.3 **ta** : 5.9 g/l

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

pack : Bottle **size** : 0 **closure** : Cork

2022 Investec Trophy Wine Show - Rosa Kruger Trophy for Best Old Vine Wine

2022 Investec Trophy Wine Show - Gold

in the vineyard : From old vine Chenin Blanc (1985) grown on decomposed shale and granite; minimal winemaking was employed to allow this stony terroir to shine through.

about the harvest: The grapes were hand-picked at different stages to achieve optimal ripeness and balance.

in the cellar : The fruit was pre-cooled and gently whole-bunch pressed before spontaneous fermentation and partial malolactic fermentation added elegance, and complexity. Matured for 12 months in a combination of 225L, 300L and 500L French oak barrels, the wine was then aged on the lees for 10 months in 2500L Foudre barrels. Once bottled, the wine was left to mature for a further four months before release.

