

Warwick Old Vine Chenin Blanc 2020

Baked apple, cinnamon, and ripe stone fruits and flinty minerality on the nose. A rich and textured palate of quince, peach, and thatch, with a fine acidity. Long and lingering aftertaste with a creamy finish

Grilled line fish with a buttery sauce and creamy potato mash

variety : Chenin Blanc | 100% Old Vine Chenin Blanc

winery : Warwick Wine Estate

winemaker : JD Pretorius

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.65 g/l pH : 3.38 ta : 5.73 g/l

type : White **style** : Dry **body** : Full **wooded**

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

in the cellar : Made from a single Chenin Blanc vineyard planted in 1978 on the lower slopes of the Simonsberg. Old bush vines that have stood the test of time, produce a small harvest of concentrated fruit. Grapes are picked by hand early morning and whole bunch pressed. The juice is allowed to clarify naturally, and fermentation took place in 400L French oak barrels. 25% second fill and the balance neutral oak barrels. After fermentation the barrels rolled once a month for nine months before blending in January 2020 and bottling in February.

