

Brookdale Chenin Blanc Old Vine 2021

Ginger spice and sourdough unfold on the nose, laced with pineapple freshness, peach tea and a hint of vanilla pod. Richly textured, weighty stone fruit coalesces with vibrant, tropical nuances. On the mid-palate apricot tanginess balances creamy, salted lees. The acidity is sewn right through, fine and mineral, along a seam of subtle spice. Quince, peaches and poaching pears simmer to the finish, echoing long and resonant with fruitful generosity.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Brookdale Estate

winemaker : Kiara Scott

wine of origin : Paarl

analysis : alc : 13.0 % vol rs : 2.8 g/l pH : 3.53 ta : 5.9 g/l

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

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

When Tim Rudd first acquired the land of Brookdale, it was overgrown and underused. As Tim and the team began to clear the land, replant indigenous trees and shrubs, and plant new vines, they happened across something remarkable... A single block of Chenin Blanc had been quietly thriving on one of the slopes at Brookdale Estate and held immense potential.

The block was to yield the first vintage of Brookdale Chenin Blanc from the then 35-year-old vines. The Chenin Blanc stands proudly as a wine of outstanding character made in a large format especially for a marriage with food on the palate. It is spoken about lovingly by wine aficionados and casual drinkers alike. With exquisite detail, nuanced balance and an impactful flavour profile, the Brookdale Chenin Blanc rivals the classic white wines of Burgundy.

in the vineyard : In 2021, we had good water availability and cooler weather that contributed to yields like that of 2020, which results in elegant wines. Grape analyses were promising with low pHs and high titratable acidity levels. Due to moderate temperatures, grapes could be harvested at moderate sugar levels. Colour development was generally better than the previous season, along with integrated tannins. Beautiful flavours were noticed in our Chenin Blanc blocks and thus these wines show great promise.

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

in the cellar : From old vine Chenin Blanc (1985) grown on decomposed shale and granite; minimal winemaking was employed to allow this stony terroir to shine through. The grapes were hand-picked at different stages to achieve optimal ripeness and balance. The fruit was pre-cooled and gently whole-bunch pressed before spontaneous fermentation and partial malolactic fermentation for added elegance, and complexity. Matured for 11 months in 500L French oak barrels, the wine was then aged on the lees for eight months in 2000L Stockinger Foudre. Once bottled, the wine was left to mature for a further six months before release.

