

Brookdale Chenin Blanc Old Vine 2023

The scent of gold; earthy, mineral yet charged with sun. Powerful, complex aromatics unwind; ripe citrus, fresh honey, orchard apples and pears, all pour forth with bay-leaf, lemonbuchu highlights.

Underpinning this, roasted nuts, a line of cream. A concentrated yet fresh core of apple, pear, lime, is wrapped in silky ribbons of golden citrus tapering nutty and honeyed to the edges. The long line of liquid minerality weaves right through for a stony, vibrant finish, echoing with citrus.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Brookdale Estate

winemaker : Xander Sadie & Shanice du Preez

wine of origin : Paarl

analysis : alc : 13 % vol rs : 2.3 g/l pH : 3.30 ta : 5.8 g/l

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

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

The 2023 season will be remembered for the dry and warmer winter; generally good growing conditions during the vegetative growth phase, good rain shortly before véraison which benefitted quality, and a cool and wet ripening period which gave grapes a chance to ripen optimally at a slower rate. Cooler conditions slowed the ripening of grapes, but the harvest commenced at the usual time in early February. Excellent flavour, as well as colour profiles, were observed.

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 wholebunch pressed before spontaneous fermentation and partial malolactic fermentation to add elegance and complexity. Matured for eleven months in 500L French oak barrels, the wine was then aged on the lees for eleven months in 2000L Stockinger (Austrian oak) foudres. Once bottled, the wine was then left to mature for a further four months before release

