



Chenin Blanc/Viognier 2015

Wine of Origin

Western Cape

Grape Source

Dry-land vineyards in the
Agter-Paarl

Varietal Blend

Chenin Blanc 85%
Viognier 15%

Production

3000 x 12 x 750ml

Closure

Screw Cap

Analysis

Alc: 13.5%
RS: 4.4 g/l
TA: 5.7 g/l
pH: 3.44

Wine description

This is a medium-bodied white blend made primarily from South Africa's classic white variety, Chenin Blanc. The Chenin Blanc gives the wine its fruit salad, guava and melon aromas and a refreshing acidity. Lees contact for a few months adds to the complexity and body. A touch of aromatic Viognier complements the fruit with floral hints. This wine is perfect on its own as an aperitif and will pair well with a wide range of foods, especially sushi, oysters, Asian curries, sweet-and-sour dishes, and summer salads.

Vineyards

The grapes for our ESSAY white blend come from dry-land, bush-vine vineyards grown on shale soils that give them distinctive flavour and texture. The vineyards are situated in the Agter-Paarl and Swartland area and create a blend characteristic of this region.

Vinification details

Grapes were hand harvested at between 22 and 23° balling and cold-fermented over 20 days in stainless steel tanks. Only free-run Chenin Blanc used for this wine. 13% Viognier was added for a touch of richness and floral spice. Fined and filtered before bottling.

Vintage description

Favourable winter conditions in 2013 set the stage for a promising 2014 growing season. Early summer rains were welcomed and provided sufficient moisture in the soil to nurture the wines throughout the warmer stages of harvest. The white grapes were in good condition, full of complex flavours. The red grapes showed excellent colour, complexity and grip.