



Land of Hope Reserve Chenin Blanc 2013

Helderberg - Stellenbosch



Rooted in ancient decomposed granitic soils, this Chenin Blanc is from a single vineyard on an ocean-facing slope of the Helderberg Mountain in Stellenbosch. After a relatively cold, and wet winter, an even bud break was achieved which led to even shoot development and ultimately resulted in the even development of bunches in. During Spring and early Summer the strong South Easterly winds caused some damage to the young shoots and this caused a natural reduction in the crop. Small but wonderfully concentrated, the bunches ripened slowly in a virtual absence of rain which meant beautifully healthy grapes. The crop was picked by hand and manual sorting ensured that any bunches showing the slightest sign of Botrytis were excluded from the press in an effort to retain the purity of varietal expression that is a stylistic goal for this wine. To ensure freshness, part of the grapes were pressed as whole bunches, while the rest were destemmed and lightly crushed to increase complexity and depth. The juice was fermented in Burgundian French oak barrels of which around 20% were new. A small portion of tank fermented Chenin was added for the final blend, to enhance the fresh and mineral focus of the wine. Chenin Blanc is South Africa's most versatile premium white grape, with unique qualities and flavours derived from this site. This Chenin Blanc has genuine individuality, strength of character and a real sense of place as well as the potential to mature well for a further 3 – 5 years. This wine shows both the exuberance of the variety in its floral notes and its nobility in a compelling mineral acidity, naturally bestowed by its site. Balanced and poised, it provides just enough richness to please the palate and just the right amount of zing to refresh. We firmly believe Chenin will begin to earn recognition as South Africa's most premium white varietal - with the Perdeberg (Swartland) and the Helderberg (Stellenbosch) leading the way.

Alcohol:	13,44% by volume
PH:	3.65
Residual sugar:	5.3g/l
Total acidity:	5.01 g/l