



## Anna de Koning 2020

### *Barrel fermented Chenin Blanc*

*This flagship white wine is named after the beautiful Anna De Koning, daughter of a freed slave who became the wife of the farm's first owner Olof Bergh in 1676.*



#### ORIGIN

Swartland, South Africa

#### VITICULTURE

The bush vine was planted in 1986 in sandy/loam soil. Low rainfall contributing to concentrated grapes and low yield. The last vintage ever produced from this block.

Age of vines: 34 years

#### ANALYSIS

Ph: 3.51

Alc: 12.77%

TA: 6.3g/l

RS: 1.8g/l

#### AGEING

The juice is fermented in large French oak barrels. The wine is kept on the fine lees within the barrel for an additional 9 months before bottling. The wine is stored for an additional 3 months in the bottle before releasing it.

#### TASTING NOTES

Upfront quince and green apple aromas embodied with raw honey and nuances of orange blossom. Anna has a rich and creamy palate with hints of toasted coconut due to the extended lees contact and barrel maturation.

#### FOOD PAIRING

The balance of candied fruit and full mouth feel lends this wine to elegant pairings of sweet desserts and dairy based white meat meals. Examples of which include nutty almond Nougat, gooseberry cheesecake with berry preserves and mild, butter chicken curry, creamy shellfish or fresh whole baked line-fish dishes.