



GROOT PHESANTEKRAAL

Anna de Koning 2021

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

Durbanville, South Africa

VITICULTURE

Planted in 2008 on decomposed Malmesbury Shale in a vertical shoot position trellis system. The yield is 8 tonnes per hectare and made from handpicked grapes.

Age of vines: 13 years

ANALYSIS

Ph: 3.42

Alc: 13.32%

TA: 7.1g/l

RS: 5.8g/l

AGEING

The juice is fermented in 500L French oak barrels, predominantly older barrels. The wine is kept on the 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, green apple and stone fruit aromas embodied with nuances of orange blossom. Anna has a dominating mid-palate with a racy acidity 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.