



GROOT PHESANTEKRAAL

Chenin Blanc 2022

ORIGIN

Durbanville, South Africa

VINTAGE

The Chenin blanc ripened later than usual which allowed for extended hang time in the vineyard, leading to higher concentration of flavours in the bunches. Made from block 7, which is split into two smaller blocks, where the row direction is perpendicular to one another. This allows for a complex flavour in the final product.

VITICULTURE

The vines are planted in a vertical shoot positioning (VSP) trellis system. Leaves are removed during the ripening stages to prevent the fruit rotting. Sun kissed bunches add complexity to the wine. Vines are planted on a combination of Malmesbury shale and deeper clay soils with good water holding capacity which ensures even growth during dry periods.

ANALYSIS

Ph: 3.55

Alc: 13.41%

TA: 5.9g/l

RS: 1.9g/l

TASTING NOTES

Note vibrant aromas of white pear, grapefruit, and Granny Smith apples on the nose while the palate displays delicious gooseberry and lees flavours, textured by minerality and round finish.

FOOD PAIRING

The fresh and delicate nuances of wet stone and zesty citrus pair beautifully with seasonal salads, giving the sense of a year-round summer. A crispy, crumbed chicken salad would be a firm favourite, but grilled line fish with a squeeze of lime or a creamy sweet corn risotto would also pair well.

