



## Anna de Koning 2022

### *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: 14 years

#### ANALYSIS

Ph: 3.48

Alc: 13.27%

TA: 6.6g/l

RS: 2.3g/l

#### AGEING

The juice is fermented in 500L Amphora clay pots and -French oak barrels, predominantly older barrels. The wine is kept on the lees within the amphoras and barrels for an additional 9 months before bottling.

#### TASTING NOTES

The 2022 Anna de Koning has an elegant aroma profile displaying the cool-climate attributes of the wine. Ripe white pear aroma enrobed with subtle sweet spice and fresh almonds. The aroma profile is in sync with the delicate textured palate.

#### 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.