

LIEVLAND

VINEYARDS

Old Vines Chenin Blanc 2017

Wine of Origin

Paarl

Grape Source

A blend of vineyards
from Paarl

Varietal Blend

100% Chenin Blanc

Production

4300 x 6 x 750ml

Closure

Screwcap

Analysis

Alc: 13.5%

RS: 3.8 g/l

TA: 6.8 g/l

pH: 3.27

Tasting Notes

This wine is representative of the versatility of old vine Chenin Blanc. It has a light straw color with a golden hue. Showing notes of white peach, citrus and pineapple on the nose, this wine has a rich and ripe mouth-feel coupled with vibrant acidity which contributes to the lingering zesty finish. The freshness and complexity of this wine will enable it to develop gracefully over the next 5 - 7 years. This Chenin can easily be enjoyed on its own, but can also complement dishes such as smoked pork, Cape Malay bobotie, or creamy seafood.

Vinification Details

Grapes were hand-picked at 22.5°B after which they were immediately crushed, de-stemmed and pressed. After overnight settling the juice was racked off the gross lees, and a small amount of fine lees was added back to give texture to the wine. The juice was then transferred to a combination of stainless steel tank and neutral oak, and inoculated with commercial yeast. Fermentation was controlled at 57-61°F over a 14 day period and the wine was left *sur lie* for two months, resulting in a voluptuous and textured palate.

Vintage Description

2017 was a very dry and short season with hardly any rainfall, which led to substantial preservation of aromatics in the wines. Unusually cool evenings resulted in a healthy crop with minimal threat of disease. The lower temperatures also encouraged good moisture retention in the soils, resulting in exceptional flavor preservation on the white wines.

Integrated Production of Wine (IPW) certified.



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