

FOUNDED



IN 1693

**LEEUVENKUIL**  
FAMILY VINEYARDS

## CHENIN BLANC 2014

**Appellation** | Swartland

**Varieties** | 100% Chenin Blanc

**Harvest date** | Mid February

**Yield** | 8 ton/ha

**In the cellar** | Fermentation was completed in stainless steel tanks with natural yeasts. No oak was used. Wine was left on the lees for 6 months prior to bottling.

**Bottling date** | 31 July 2014

**Drinkability** | Ready to drink right now. On the patio.

**Vineyard** | 28-year old goblets consistently produce these superior quality grapes. Clones used are sn1061 and sn1064, rooted on Richter 99 and farmed without irrigation. The grapes were harvested at different stages, with sugars ranging from 21.5 – 23.5 degrees Balling.

**Tasting notes** | Refined and racy. A flinty wine that is redolent of green apple and tropical fruit. Good minerality leads to a fresh finish.

**Food pairing suggestions** | Enjoy by the glass, or pair with light fare such as fish, shellfish, white meats and salads.

**General & vintage** | 2014 was a tricky vintage with lots of rain during spring and summer – a challenge for the winemaker. This wine reflects the fact that with good skills, the winemaker can create great wines in difficult years.

**Analysis** | Alc 13.30%    TA 6.1 g/l  
pH 3.29            RS 1.6 g/l

