

FOUNDED



IN 1693

LEEUVENKUIL

FAMILY VINEYARDS



CHENIN BLANC 2018

Blend | 100% Chenin Blanc

Appellation | Swartland

Tasting notes | A refined and racy offering with vibrant aromas of green apple and tropical fruit. Its good minerality leads to a wonderfully fresh finish.

Drinkability | Perfect for enjoying right now on the patio.

Food pairing | Makes a fine partner for light fare such as fish, shellfish, white meat and salads, but is equally delightful on its own by the glass.

In the vineyard | The grapes are sourced from 30-year-old goblet vine that consistently produce superior quality grapes. They are harvested at different stages, resulting in sugars that range from 21.5 to 23.5 degrees Balling. Clones SN1061 and SN1064 are used. The vines, which are farmed without irrigation, are rooted on 99 Richter.

In the cellar | No oak was used. Fermentation was completed in stainless steel tanks with natural yeasts and the wine was left on the lees for as long as possible before being bottled.

The vintage | Harvest 2018: Cool but very dry growing season followed the driest winter the Cape has seen for 111 years. The Coastal area had very low crops.

Harvest date and yield | Mid-February 2018. Yield was 8 ton per ha.

Bottling date | End of April 2018

Analysis | Alc. 12.5% pH. 3.38
TA. 5.91 g/l RS. 2.4 g/l