

# LIEVLAND

## VINEYARDS

### *Old Vine Chenin Blanc 2018*

#### *Wine of Origin*

Paarl

#### *Grape Source*

From two old-vine vineyards in Paarl

#### *Varietal Blend*

100% Chenin Blanc

#### *Production*

2000 x 6 x 750ml

#### *Closure*

Screwcap

#### *Analysis*

Alc: 13.0%  
RS: 1.8 g/l  
TA: 5.9 g/l  
pH: 3.39

#### *Tasting notes*

This wine is a showcase of the versatility of old vine Chenin Blanc for which South Africa has built up a strong reputation. It has a light straw colour with a golden hue, showing notes of white peach, citrus and pineapple on the nose, a rich and ripe mouthfeel coupled with vibrant acidity and a great minerality tying it all together on the finish. This wine has the intensity and structure to develop gracefully over the next 5 -7 years. The grapes for this wine come from old-vine vineyards farmed by two of our wine-growing partners. The Eenzaamheid (Solitude) vineyards are well-known in South African wine circles.

This 7th-generation family farm, owned by the Briers-Low family, dates back to 1693. It sits on a basin of shale that is excellent for Chenin Blanc. 30% of the wine comes from a dry-farmed bush-vine vineyard planted in 1976. It is on a South-facing slope and produces grapes that show more stone fruit and mineral, flinty characteristics. The balance of the wine is from a dry-farmed bush-vine vineyard planted in 1983. Slightly warmer, it produces concentrated wines with amazing texture. 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 balling after which they were immediately crushed, destemmed 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 (50%) and neutral oak (50%) and inoculated with commercial yeast. Fermentation was controlled at 14-16°C over a 14-day period and the wine was left *sur lie* for two months, resulting in a rich and textured palate.

#### *Vintage description*

2018 was a dry and short season, the third year in our drought. However, the average temperatures were moderate with unusually cool evenings which resulted substantial preservation of aromatics in the wine as well as an overall healthy crop. The lower temperatures also encouraged good moisture retention in the soils, resulting in exceptional flavour preservation on the white wines.

Integrated Production of Wine (IPW) certified.

