



LIEVLAND

VINEYARDS

OLD VINE

Chenin Blanc

2021



This aromatic wine is a showcase of the versatility of South African Chenin Blanc.

Varietal: 100% Chenin Blanc

Fruit source: From two old-vine vineyards in Paarl

Alcohol: 13.0%

Total Acid: 6.3

Residual sugar: 2.7 g/l

Closure: Screwcap

Production: 9034 x 6 x 750ml

Wine description:

Made from old-vines ranging between 38 and 45 years old, the wine has a light straw colour with a golden hue, showing notes of white peach, citrus and pineapple on the nose. The mouthfeel is rich and ripe and is coupled with a vibrant acidity. Tying all the elements together on the finish is a compelling minerality. This wine has the intensity and structure to develop gracefully over the next 5 -7 years.

Vintage:

The warm, dry days with cool nighttime temperatures were ideal conditions for the growing and ripening of the older Chenin Blanc vines — these resilient vines thrive under such conditions. The cooler nighttime temperatures allowed the grapes to maintain acidity, which adds vibrancy and an extra-long mouthfeel.

Vineyards:

The old-vine grapes for this wine come primarily from vineyards located on “Eenzaamheid” in the Agter-Paarl region, a 7th-generation family farm owned by the Briers-Louw family. The property 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.

Winemaking:

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%). Fermentation was controlled at 14-16°C over a 14-day period and the wine was left on the lees for two months, resulting in a rich and textured palate.

Sustainability:

Integrated Production of Wine (IPW) Certified.

This wine is vegan-friendly.