

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE - VAN LILL & VISSER CHENIN BLANC 2017

AVERAGE TEMP: 18.8°C

RAINFALL: 182.84mm per annum

HARVESTING BEGAN: 03/02/2017 (JV)

HARVESTING ENDED: 06/02/2012 (BvL)

ORIGIN OF FRUIT: Citrusdal Mountains

SOIL TYPE: Hutton -sand/Loam

YIELD: 2 ton/ha

THE VINEYARD: Basie van Lill of Arbeidsend and Jozua Visser of Oudam have owned and worked these vineyards for decades. The vines share space with fynbos and rooibos tea bushes while sheep also graze the land. Planted in 1964, the vines are on either red sand or clay on the Skurfberg Mountain, surrounded by fynbos. The area's height above sea level, naturally low rainfall and treasury of old vines that don't have the benefit of irrigation, results in intense and balanced wines. The hot days are tempered by refreshing cool nights due to the land's proximity to the Atlantic Ocean (Lamberts Bay). All of these factors, along with the age and balance of these bush vines, contribute to ripeness, intense fruit and wines with a high natural acidity.

VINTAGE NOTES: With the large-scale water restrictions during the 2016 season, the post-harvest period was characterised by very dry conditions which led to early leaf fall. Although the cold was sufficient, the winter was really brief and abruptly ended by an unusually warm August which led to a rapid and early bud burst of the vineyards. Moderately warm weather during the ripening process, with cooler than usual night temperatures and minimal heat peaks, made for ideal harvest conditions.

WINEMAKING: The grapes were transported to the cellar in refrigerated trucks and cooled overnight to below 14°C. Bunches were hand-sorted and whole-bunch pressed the following day and the juice settled overnight. 25% of the wine was fermented and matured in 300ℓ French Oak barrels (17% new, 8% 2nd fill) and the balance remained in stainless steel tank. The wine spent 7 months on the lees before being blended and bottled in October.

TASTING NOTES: Enticing stonefruit aromas – nectarine and peach with a tinge of honeyed almonds. The same flavours are apparent in the mouth where they are joined by a touch of green melon. Bright and vivid acid lifts the broad palate and keeps it fresh and vibrant, adding a pithy lemon zest nuance too. The weight and concentration of the fruit is impressive and the flavours linger. Beautifully balanced and rich.

