

RESERVE
 RANGE



OLD VINE RESERVE CHENIN BLANC

TASTING NOTES

Golden hued and full bodied, with melon and spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb and caramel flavours from lees contact. This wine is a great example of the harmonious balance which can be achieved between fruit and delicate oak/vanilla flavours, as they combine to form complex, soft flavours with sufficient body to enhance even spicy and full flavoured meals.

FOOD SUGGESTIONS

Can be served with varied spicy dishes, full flavoured fish or chicken dishes. Ideal with crayfish, prawns. A true benchmark for relaxed enjoyment.

ACCOLADES:

Ken Forrester Old Vine Reserve Chenin Blanc 2014

Platter's 2016 – 5 stars

Ken Forrester Old Vine Reserve Chenin Blanc 2013

Tim Atkin's South Africa report – 91 points

Platter's 2015 – 4 stars

Ken Forrester Old Vine Reserve Chenin Blanc 2012

Tim Atkin's South Africa report – 91 points

Wine Spectator – 89 points

Janice Robinson – 17 points

Platter's 2014 – 4 stars

Vintage	2018
Grape Varieties	100% Chenin Blanc
Vineyard	Region: Stellenbosch, Helderberg 38 years old Soil: Clovelly - (deep yellow sand). Mature unirrigated vineyards with controlled yields. Locality: South-south-west
Harvest	Hand harvested, with careful selection. Yield: Low trellis and old bush vines. Approx 4 - 6 tons
In the cellar	Barrel and tank fermented and left on the lees (9 months French oak, 20% new) matured on secondary lees for a rounded complexity. Style: Rich and Ripe (Oak influenced).
Analysis	Alc 13.5 TA 5.9 RS 2.2 pH 3.38