GREAT HEART

2023 Great Heart Chenin Blanc



Variety: *100% Chenin Blanc*
Wine of Origin: *Swartland*

Source of Grapes:

The Swartland Chenin for our 2023 vintage release were from two sustainably farmed vineyard parcels of dry land, bush vines up to 42 years old and are grown in the decomposed Granite soils of the Paardeberg mountain.

Date(s) Harvested:

The grapes were hand-harvested in the morning between 6th and13th February 2023.

Yields:

5 tons/ha = 30 HL/ha

Winemaking:

Grapes were pressed whole-bunch and the juice allowed to settle overnight. Minimal SO_2 was added and, as with all our wines, no further additions were made. The juice was then racked to tank (85%) and older French oak barrels (15%) for primary fermentation. This process was with indigenous yeasts and lasted up to 6 weeks. In Spring, the barrels were racked and blended with the tank fermented portion and then bottled after a further 3 months maturation.

Tasting Note:

The 2023 Great Heart Chenin Blanc exudes stone fruit and yellow apple on the nose, which follows through to a textured mid-palate and full mouthfeel, typical of what we have come to expect from dryland bush vine Chenin from the Swartland. Its fresh and vibrant acidity on the assures that this cuvee drinks beautifully now and would do so over the next 5 years. Best served at 10 to 12 ˚C. Pairs well with poultry, seafood and salads as well as slightly spicy dishes. This wine is vegan friendly.

Technical Details at Bottling:

Alcohol 13 % - RS 2.9 g/l - TA 5.7 g/l - pH 3.60

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