

RESERVE
RANGE



SPARKLEHORSE NECTAR CHENIN BLANC CC 2020

TASTING NOTES

Ken Forrester Wines has a superb reputation for Chenin Blanc, and this sparkling wine in the classic tradition is no exception.

A carefully selected cool vineyard site allows the grapes to mature while maintaining the all important refreshing acidity.

Made by the Cap Classique or traditional method, this wine aged for 29 months on lees to develop a creaminess and delicate mousse while still maintaining bright, fresh apple, pear and quince aromas.

An ideal bubbly to celebrate with and equally at home with light creamy chicken and fish dishes.

GRAPE VARIETIES

100% Chenin Blanc

VINEYARD

Region: Stellenbosch, Helderberg

Mature, irrigated vineyards with controlled yields. Planted in 1975. Old cordons removed in 2006 due to Eutypa. Retrellised on Double Perold trellis system. Block farmed for specific wine purpose. Due to the age vines and old plant material, there are leafroll virus present in the block. Leafroll virus has an effect on the ripening phase of a vineyard, therefore by harvesting the fruit early, specifically for Cap Classique we reduce the pressure on the vineyard.

Locality: South-south-west

HARVEST

Yield: Approximately 6 - 8 tons.

Hand-picked selectively between 18 - 19B Fruit picked in bins and go through a sorting process to optimize quality prior to crushing. A carefully selected cool vineyard site allows the grapes to mature while maintaining the all important refreshing acidity

ANALYSIS

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| Alc 12.0 | TA 6.2 | RS 35.2 | pH 3.34 |
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