

2008, Cape Hunting Blend, Lekanyane

Tasting notes

A rich, elegant white 'Cape blend', with a bouquet of pineapple, lime, vanilla and a sophisticated minerality which follows through onto the palate and is complimented by a creamy long fresh finish.

The Vineyard

These grapes were sourced from a number of different vineyards in Stellenbosch, Paarl and Malmesbury.

Winemaking

The grapes were hand picked into small baskets and taken to both of the cellars where we fermented our 2008 vintage, Solms Delta and Mellasat. I employed a number of different wine making techniques and strains of yeast to try to get a feel for the best vinification method for these grapes.

Approx 50% of the wine was fermented in tanks, and the balance in small oak barrels, 25% of which were new. My ambition was to create a wine with a harmonious palate and a good finish, to be an excellent wine for enjoying with meals. The wine spent seven months in barrel and tank and was bottled on September 22nd 2008. 6300 bottles have been produced

Ageing potential

This wine is drinking well now, but will reward you by being further bottle aged for a year or two after release.

Blend information

Chenin Blanc 49%, Viognier 25%, Verdelho 20%, Sauvignon Blanc 6%

Food Suggestions

I recommend the wine with full flavoured fish, chicken and pork dishes such as Linguine With Prawns, Baby Tomatoes And Fennel [<http://www.taste.com.au/recipes/20228/chilli+prawn+linguine+with+tomato+fennel>], or with a Creamy Thai Style Coconut Chicken Curry [<http://www.taste.com.au/recipes/1253/thai+chicken+curry>]. It is lovely with pâtés and salami too.

Wine Analysis

- Alcohol 14.1%
- Residual Sugar 2.8g/l
- Total Acid 5.7g/l
- Ph 3.4

Awards and accolades

- Decanter World Wine Awards 2009 - Bronze medal
- Decanter Magazine (UK), June 2009 – Best Value White Wine
- John Platter - 3½ Stars (2008)

