

'Old Vine' Chenin Blanc 2017

W.O. Paarl

Cultivar Chenin Blanc 100%

Analysis Alc: 12.5% | R.S: 2.9g/l | T.A: 5.9g/l | pH: 3.34

Awards and Accolades

- Silver, 90 points – Decanter World Wine Awards 2018
- 4.5 stars – Platter

The story of this wine

We share our wine making equipment with Leeuwenkuil Family vineyards in their artisanal cellar on Koopmanskloof farm in Stellenbosch. Through this relationship we have access to some of the best vineyards in Paarl and Swartland. These Chenin Blanc grapes are from vines which are over 30 years old.

Our friend Jenny Metelerkamp who lived with us at Lloyd's camp, Botswana produced the fine Painted Wolf ink drawing for our logo and the pack labels.

Tasting notes

An elegant wine, with an aroma of peach cobbler, lime and vanilla. The wine has a creamy finessed texture with a long finish with bright acid keeping it fresh and vibrant. 4300 bottles produced

Food suggestions

The use of wild yeast and barrel fermentation for this wine has yielded a Chenin that is both sleek and complex, suitable for country cooking with a French flair.

Ageing potential

This wine will develop in bottle over the coming 3-4 years, gaining complexity as it develops in bottle.

The Vineyard

These Chenin Blanc grapes were harvested from two blocks of 30 plus-year-old vines in Agter Paarl. The vines are growing in composite soils of granite and decomposed shale.

Winemaking

The fruit was harvested at 23 to 24 balling, whole bunch pressed and settled before being fermented in barrel with natural wild yeast. The barrels used are large new, 2nd fill and older French oak barrels. Fermentation was very slow.

