



Tormentoso

Old Vine Chenin Blanc 2015

Wine of Origin

Paarl

Grape Source

A single bush-vine vineyard from Agter-Paarl

Varietal Blend

100% Chenin Blanc

Production

1900 x 6 x 750ml

Closure

Screw Cap

Analysis

Alc: 13.0%
RS: 2.3 g/l
TA: 5.4 g/l
pH: 3.48

Tasting notes

A bright yellow-gold hue with a tinge of green. Intense aromas of apricots and canned white peaches with touches of coconut milk and vanilla from the oak. The palate is packed with ripe yellow fruit, apple core and quince flavours, with balanced, refreshing acidity.

Vineyards

An old bush-vine vineyard on Malmesbury shale soil planted in 1977 in the Agter-Paarl. This un-irrigated Chenin Blanc vineyard covers 6.73 hectares with 2 654 vines per hectare. These gnarled, old bush-vines have deep, well-established root systems that allow them to stay green and healthy throughout the dry summer months.

Vinification details

Grapes were hand-harvested at between 22 and 23° balling. 10% of the wine was fermented in 225L new American oak barrels and matured for 9 months on the lees. Stirring for the first couple of months added richness and structure to the wine. The remaining 90% was fermented at 13-14°C in stainless steel tanks using selected wine yeasts to maintain fermentation aromas. Fined and filtered before bottling.

Vintage description

Favourable winter conditions in 2014 set the stage for a promising 2015 growing season. Early summer rains were welcomed and provided sufficient moisture in the soil to nurture the wines throughout the warmer stages of harvest. The white grapes were in good condition, full of complex flavours. The red grapes showed excellent colour, complexity and grip. Overall the quality of both white and red grapes was very high with good natural acidities and rich flavours.

