



Tormentoso

old vine Chenin Blanc 2016

Wine of Origin

Paarl

Grape Source

A single bush-vine vineyard from Agter-Paarl

Varietal Blend

100% Chenin Blanc

Production

1200 x 6 x 750ml

Closure

Screw Cap

Analysis

Alc: 13.5%

RS: 3.7 g/l

TA: 5.6 g/l

pH: 3.38

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 and a tangy finish.

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 85% 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

A dry winter season in 2015 made for an interesting 2016 harvest. El Niño arrived in the Cape in October 2015 and the following 6 months were virtually without any rain. In our already dry-farmed, arid region the conditions were even harsher. Luckily our bushvine-vineyards could utilise deep roots to dig for water. Yield was low, berries were small and ripening was quick. Overall the white grapes were in good condition, disease-free due to the dry and windy conditions and ripened sooner than previous vintages. Alcohols are slightly lower, but fruit and aroma remains intact.

