

RESERVE
 RANGE



OLD VINE RESERVE CHENIN BLANC 2021

TASTING NOTES

Golden hued and full bodied, with melon and spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb and caramel flavours from lees contact. This wine is a great example of the harmonious balance which can be achieved between fruit and delicate oak/vanilla flavours, as they combine to form complex, soft flavours with sufficient body to enhance even spicy and full flavoured meals.

ACCOLADES:

Old Vine Reserve Chenin Blanc 2020

Platter's 2021 – 4½ stars (92 points)

Old Vine Reserve Chenin Blanc 2019

Wine Magazine – 90 points

Tim Atkin – 91 points

Bacchus – 91 points

Greg Sherwood MW Wine Safari – 93 points

Platter's 2021 – 4½ stars (92 points)

Old Vine Reserve Chenin Blanc 2018

Wine Magazine – 90 points

Tim Atkin – 91 points

Platter's 2020 – 4½ stars (90 points)

GRAPE VARIETIES

100% Chenin Blanc

VINEYARD

Region: Stellenbosch, Helderberg.

Soil: Clovelly - (deep yellow sand). Mature unirrigated vineyards with controlled yields.

Locality: South-south-west

HARVEST

Hand harvested, with careful selection.

Yield: Approx 4 - 6 tons, Low trellis and old bush vines.

IN THE CELLAR

Barrel and tank fermented and left on the lees (9 months French oak, 20% new) matured on secondary lees for a rounded complexity.

Style: Rich and Ripe (Oak influenced).

ANALYSIS

Alc 13.5	TA 5.9	RS 4.2	pH 3.47
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FOOD SUGGESTIONS

Can be served with varied spicy dishes, full flavoured fish or chicken dishes. Ideal with crayfish, prawns. A true benchmark for relaxed enjoyment.