

CELLAR  
 EXCLUSIVES



# SPARKLEHORSE CHENIN BLANC CC 2019

## TASTING NOTES

Ken Forrester Wines has a superb reputation for Chenin Blanc, and this sparkling wine in the classic tradition is no exception.

A carefully selected cool vineyard site allows the grapes to mature while maintaining the all important refreshing acidity.

Made by the Cap Classique or traditional method, this wine aged for 8 months on lees and 28 months sur lattes to develop a creaminess and delicate mousse while still maintaining bright, fresh apple, pear and quince aromas.

An ideal bubbly to celebrate with and equally at home with light creamy chicken and fish dishes.

## ACCOLADES:

### Sparklehorse Chenin Blanc CC 2018

Tim Atkin – 90 points  
 Platter's 2022 4 stars

### Sparklehorse Chenin Blanc MCC 2017

Tim Atkin – 90 points

### Sparklehorse Chenin Blanc MCC 2016

Tim Atkin – 90 points

## GRAPE VARIETIES

100% Chenin Blanc

## VINEYARD

**Region:** Stellenbosch, Helderberg

Mature, irrigated vineyards with controlled yields. Planted in 1975. Old cordons removed in 2006 due to Eutypa. Retrelissed on Double Perold trellis system. Block farmed for specific wine purpose. Due to the age vines and old plant material, there are leafroll virus present in the block. Leafroll virus has an effect on the ripening phase of a vineyard, therefor by harvesting the fruit early, specifically for Cap Classique we reduce the pressure on the vineyard.

**Locality:** South-south-west

## HARVEST

**Yield:** Approximately 6 - 8 tons.

Hand-picked selectively between 18 - 19B Fruit picked in bins and go through a sorting process to optimize quality prior to crushing. A carefully selected cool vineyard site allows the grapes to mature while maintaining the all important refreshing acidity

## ANALYSIS

Alc 12.0	TA 6.8	RS 3.8	pH 3.21
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