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1693

EENZAAMHEID

WINE

Eenzaamheid Chenin Blanc

VINTAGE

2019

GRAPE VARIETY

100% Chenin Blanc

VITICULTURE

Hand-picked from low yielding old dryland bush vines

WINEMAKING

Grapes are hand-picked and chilled prior to whole bunch pressing. Barrel fermented at temperatures between 12-15°C. No malolactic fermentation. The wine is aged *sur lie* in 300 litre French oak barrels and the lees are regularly stirred up for extra complexity and a rounder mouthfeel.

TASTING NOTES

The grapes for the Chenin Blanc were picked by hand from a 35-year old, low-yielding parcel of dryland bush vines. The 2019 is stylistically very similar to our previous vintages and has the same attractive yellow fruit and richness, balanced by a crisp acidity. Our Chenin Blanc is known for its exceptional ageing potential.

ANALYSIS

13.5% alc; 2.5g/l RS; 6.2g/l TA; pH 3.39

