



(AD)
1693

EENZAAMHEID

CHENIN BLANC 2021

WINEMAKER:	Janno Briers-Louw
COMPOSITION:	100% Chenin Blanc
ORIGIN:	Agter-Paarl
AGE OF VINES:	Old bush vines planted in 1985
IRRIGATION:	None (dryland vineyards)
SOIL TYPE:	Shale
YIELD:	5 tons per hectare
PRODUCTION:	6700 bottles
AGEING POTENTIAL:	2 – 10 years from vintage

VINIFICATION

The grapes were hand-picked from a 38-year-old, low-yielding parcel of bush vines, and chilled prior to whole-bunch pressing. The juice was barrel fermented at temperatures ranging from 12-15°C, with no malolactic fermentation. The wine was aged *sur lie* in 300L & 400L French oak barrels, with regular stirring of the lees for extra complexity and a rounder mouthfeel.

TASTING NOTES

The 2021 is stylistically very similar to our previous vintages and has the same attractive aromas of bruised yellow apples, hay and a touch of beeswax. The palate displays a lovely richness and a fleshy mid-palate texture as derived from the *sur lie* ageing process, while the fruit flavours are perfectly balanced by the wine's crisp acidity. The oak component never overpowers the wine's inherent varietal notes but adds subtle interest in the background. Lengthy flavours of baked apple pie and winter melon linger on the finish. Our Chenin Blanc is known for its exceptional ageing potential and will reward careful cellaring for up to 10 years from vintage.



Alcohol 13.7% | Residual Sugar 1.7 g/L | Total Acidity 6.1 g/L | pH 3.25

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