



(AD)
1693

EENZAAMHEID

VIN BLANC 2022

WINEMAKER:	Janno Briers-Louw
COMPOSITION:	60% Chenin Blanc / 30% Grenache Blanc / 10% Viognier
ORIGIN:	Agter-Paarl
IRRIGATION:	None (dryland vineyards)
SOIL TYPE:	Shale
YIELD:	5 tons per hectare
PRODUCTION:	7000 bottles
AGEING POTENTIAL:	3 – 5 years from vintage

VINIFICATION

The grapes were hand-picked from old, low-yielding parcels of bush vines, and chilled prior to whole-bunch pressing. Naturally fermented at low temperatures, with no malolactic fermentation to preserve the freshness of the wine. The wine was aged *sur lie* in stainless steel tanks with regular stirring of the lees for extra complexity and a rounder mouthfeel.

TASTING NOTES

A complex and aromatic light-gold blend of Chenin Blanc, Grenache Blanc and Viognier, where each grape variety adds a touch of its own character to the wine. The nose is greeted with aromas of hay, yellow peach, apricot, mango, pineapple, a touch of citrus and subtle white pepper. The palate has a pleasing weight and depth of flavours, and a creamy mouthfeel. A vibrant, balanced acidity acts as the perfect foil for the fruit spectrum, which is filled with flavours of green melon, yellow apple, yellow plums, and ripe cling peach. Crunchy green apple acidity on the finish, allowing the ripe tropical fruit flavours to linger that little bit longer.



Alcohol 13.5% | Residual Sugar 2.0 g/L | Total Acidity 6.2 g/L | pH 3.36

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