

Legend Collection

Chenin Reserve

2017

Winemaker's Notes:

One of the jewels in the Windmeul crown, the barrel fermented Chenin is power & finesse and pure bottled sun light. Stone fruit include green mango, quince and melon with fresh ginger and only a supportive under-current oak spice. Superbly fresh for warm climate Chenin, with leesy complexity on the broad, savoury palate, and with the concentration and sense of place that only old vines offer.

The Vineyard:

The 42 year old, Dry-land bush vine is situated in the Agter-Paarl on deep decomposed Malmesbury shale. With warm summers and cool breezes in the afternoon it is the ideal place to cultivate Chenin Blanc grapes.

Vinification:

The grapes were hand harvested at 23°B. Only the free run juice is used and settled for 24 hours before racking to the fermentation tanks. The first half of the fermentation takes place in Stainless Steel tanks from there it goes to barrel to finish the fermentation.

Barrel maturation:

12 months in French oak barrels

Maturation:

The wine can be enjoyed now, but can be cellared for four to five years.

Food suggestions:

Versatile food companion. Serve in a wide-rimmed glass with miso-spiced grilled tuna and ginger aioli.

Alcohol: 14% Residual Sugar: 2.6g/l Total Acid: 5.7g/l Region: Coastal

