

Geographica

BONSAI CHENIN BLANC 2022 WO STELLENBOSCH



VITICULTURE

From an old Chenin vineyard planted on the Helderberg, planted in 1957 on decomposed granite with clay subsoil. These bushvines yield tiny bunches with very small grapes, inspiring the name "Bonsai" Chenin Blanc.

VINIFICATION

Hand harvested and cooled overnight, this was wholebunch pressed, very gently, directly to seasoned French Oak barrels, terracotta eggs and dolia. The fermentation started spontaneously and at 15 degrees balling a neutral yeast was introduced to complete the fermentation. Elevage for 10 months on lees before racking and bottling.

TASTING NOTES

The Geographica Chenin Blanc 2022 shows a luminous pale lemon hue with a hint of green.

On the nose the wine displays an intense stone fruit, quince, ginger, yellow apple and stony minerality. Constantly evolving in the glass the wine takes on a savoury saline aroma, subtle nuttiness and gunflint.

The palate is almost overwhelmingly intense and rich, balanced by an energetic acidity and dense fruit weight. There is a pithy phenolic midpalate giving volume and structure and the wine finishes pleasingly long.

Alcohol by vol	12.95 vol %	pH	3.18
Total acid	5.8 g/l	RS	3.6 g/l