



2019 | DORNIER BUSH VINE CHENIN BLANC - SWARTLAND

Tasting Note by the Winemaker

The nose of this wine shows aromas of stone fruit and citrus blossoms. The palate is rich with concentrated flavours of yellow peaches and melons with a long, intense finish.

Vineyards

We source the grapes for this Chenin Blanc from an old bush vine vineyard panted in 1986 located in the Swartland. The soil consists of decomposed granite with a sandy composure. The vines are not irrigated and yields intensely rich, perfumed fruit.

The growing season for the 2019 harvest was the first normal vintage after three successive dry years where less than a third of long-term rainfall was recorded. The mass of the harvest was also back to normal after the normal winter before the 2019 season.

Winemaking

The grapes were harvested by hand during the cool mornings of early February. A portion of the juice was fermented in 300 litre French oak barrels and a portion in stainless steel tanks. The wine was left on the lees until final blending before bottling. The wine was made with minimum interference to reflect the true character of the remarkable bush vine vineyards of the Swartland.

Peak drinking

2020 through 2022

Food Pairing

Enjoy along with most rich seafood dishes, chicken dishes, salads and mild Thai curry dishes.

Analysis: Alcohol 13.4 %, Residual Sugar 3.9 g/l, VA 0.67 g/l, TA 5.7, pH 3.5.

