

BOTHA KELDER



AMYAH CHENIN BLANC

Origin

Breedekloof, South Africa

Cultivar

100% Chenin blanc

Terroir

Soil: Fernwood - sandy with medium organic content (Adjacent to the Breederiver)

Analysis

Alcohol: 13.5%

Sugar: 5.6g/l

Acid: 6.6g/l

pH: 3.24

Viticulture

Yield: 4.5 Tons / Ha

Trellis System: Bushvine (planted: east - west)

Age of Vines: 30 years

Irrigation: Dryland

Season variables: Earlier riping. Rainfall was much lower in riping season thus a lower than normal groundwater table.

Oenology

Harvest Type: Hand picked

Crushing: Destemmed and Crushed

Fermentation: Only free run juice went to the barrels. 100% French Oak barrels 35% new oak 500lt and 65% 4year old barrels. Barrel fermented for 25 -28 days (42% natural fermentation). Partial malolactic fermentation. Batonnage once a week for the first month.

Maturation in barrels for 10 months

Accolades

Sommelier Selection Wine list 2019

Veritas 2019 Gold

Gilbert & Gaillard 94%

Platter 4 stars

Tasting profile:

The wine has a lustrous green-gold hue with a multidimensional aroma of dried peaches, ripe tropical fruit and flavours of spring. The wine's palate displays a well rounded richness of flavour and good acidity, with notes of peaches and almonds adding to the rewarding complexity.