

AMYAH CHENIN BLANC 2020



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.

Origin: Breedekloof, South Africa

Cultivar: 100% Chenin blanc

Terroir:

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

Block is known to the workers as: the island / eiland

Years where the rainfall is high the block will be surrounded with water as the Breederiver were in flood. This didn't happen in the last 10/15 years.

Viticulture:

Elevation: 200m above sea level Yield: 4.5 Tons / Ha (2017 vintage 14.5tons)

Trellis System: Bush Vines (planted east –west) 2.7m x 1.2m

Age of Vines: 30 years

Irrigation: Dry land

Analysis:

Alcohol: 13.61%

Sugar: 5.6g/l

Acid: 6.3g/l

pH: 3.56

Oenology:

Earlier ripening. Rainfall was much lower in ripening season. The groundwater table lower than normal. More intense aromas than in previous vintage.

The winemaking goal is to be fruit driven and to use natural fermentation for complexity on the palate. We aim not to overpower the wine with too much new wood and used larger barrels for fermentation.

Harvest Type: Hand picked

Crushing: Destemmed and Crushed, Clarification via flotation.

Fermentation: 25-28days barrel fermented. 42% Natural fermentation, 58% Inoculated yeast QA23, CY3079. 20% Malolactic fermentation. 35% new wood (500lt FO barrel).

Tanks: Fermentation in barrels and maturation on lees in barrels for 10 months.