

# WARWICK WINE

## OLD VINE CHENIN BLANC 2019



- VARIETAL:** 100% Old Vine Chenin Blanc
- TASTING NOTE:** Baked apple, cinnamon, and ripe stone fruits on the nose. Quince, peach, and thatch follow on to the palate, great texture, mineral, pithy, and fresh. Long and lingering aftertaste with a creamy finish.
- WINEMAKING:** Made from a single Chenin Blanc vineyard planted in 1978 on the lower slopes of the Simonsberg. Old bush vines that have stood the test of time, produce a small harvest of concentrated fruit. Grapes are picked by hand early morning and whole bunch pressed. The juice is allowed to clarify naturally, and fermentation took place in 400L French oak barrels. 25% second fill and the balance neutral oak barrels. After fermentation the barrels rolled once a month for nine months before blending in January 2020 and bottling in February.
- FOOD PAIRING:** Grilled line fish with a buttery sauce and creamy potato mash.
- SERVING TEMP:** 8-12 °C
- ANALYSIS:** **Alc:** 13.5%  
**RS:** 1.65  
**TA:** 5.73  
**PH:** 3.38
- SOIL TYPE:** Clay, decomposed granite.
- BOTTING DATE:** February 2020
- RELEASE DATE:** October 2020



## WARWICK