

RESERVE
 RANGE



OLD VINE RESERVE CHENIN BLANC 2023

TASTING NOTES

Golden hued and full bodied, with melon and spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb and caramel flavours from lees contact. This wine is a great example of the harmonious balance which can be achieved between fruit and delicate oak/vanilla flavours, as they combine to form complex, soft flavours with sufficient body to enhance even spicy and full flavoured meals.

ACCOLADES:

Old Vine Reserve Chenin Blanc 2022

Gilbert & Galliard – Double Gold (91 points)
 Tom Cannavan – 91 points
 Chenin Blanc Masters 2023 – Silver Medal

Old Vine Reserve Chenin Blanc 2021

Tim Atkin – 91 points
 Decanter World Wine Awards – Best in Show (97 points)
 Greg Sherwood MW Wine Safari – 94 points
 Jamie Goode (Wineanorak) – 93 points

Old Vine Reserve Chenin Blanc 2020

Platter's 2022 – 4½ stars (92 points)

GRAPE VARIETIES

100% Chenin Blanc

VINEYARD

Region: Helderberg, Bottelary Hills & Vlaeberg

Soil: Duplex soils, sandy material on a ferricrete bank on patches of deeper clay.

Bushvine, Semi-bush vine and Perold System.

We use supplementary irrigation practices.

Locality: South-south-west

HARVEST

Hand harvested, with careful selection.

Yield: Approx 6-8 tons.

IN THE CELLAR

Barrel and tank fermented and left on the lees (7 months French oak, 20% new) matured on secondary lees for a rounded complexity.

Style: Rich and Ripe (Oak influenced).

ANALYSIS

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| Alc 13.5 | TA 5.8 | RS 1.7 | pH 3.47 |
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FOOD SUGGESTIONS

Can be served with varied spicy dishes, full flavoured fish or chicken dishes. Ideal with crayfish, prawns. A true benchmark for relaxed enjoyment.