

# MARRAS

VINEYARD SELECTION  
PIEKENIERSKLOOF  
CHENIN BLANC



## WINEMAKER'S NOTES

The vineyard selection Chenin Blanc is crafted from 30-year-old bushvines grown on top of the Piekenierskloof mountains. Carefully tended, this vineyard block is hand-harvested twice, the first harvest selecting only the superficial ripe grapes, leaving behind rest to ripen for another 2 weeks before being picked. The bunches are gently whole-bunched pressed in temperature controlled stainless steel tanks to allow for cooler fermentation to preserve aromatics. Thereafter, the juice is transferred to barrels to finish the fermentation.

## TASTING NOTES

Bold perfumed aromas of ripe fruit and zesty lemon on the nose are complemented by a refined vibrancy on the palate. Toasty baked spices and stone fruit along with subtle hints of vanilla brings structure and intricacy.

## ANALYSIS

Alc: 13.73%vol pH: 3.54

TA: 5.8 g/l Rs: 2.1 g/l



[www.marraswines.co.za](http://www.marraswines.co.za)

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