



WARWICK
— ESTATE —

OLD VINE CHENIN BLANC 2022



VARIETAL: 100% Old Vine Chenin Blanc

WINE OF ORIGIN: Simonsberg-Stellenbosch

TASTING NOTE: The wine has an alluring nose of white peach, apple, citrus, honey, and warm spices. The palate is rich with a creamy texture, with citrus, dried herbs, baked yellow apple, and spice adding depth of flavour to the mid-palate. The finish is long and pure, supported by a crisp acidity and mineral lingering aftertaste. Enjoy now or age carefully over the next two to five years for a richer and fuller textural experience.

WINEMAKING: Grapes were hand-harvested in the early morning from a single Chenin Blanc vineyard planted in 1978 on the lower slopes of our Simonsberg property. These old, low-yielding bush vines - planted on decomposed granite soils with a clay base - have stood the test of time and produce a small crop of highly concentrated fruit. On arrival in the cellar, the grapes were whole bunch pressed, and the juice was allowed to clarify naturally. Spontaneous fermentation took place in 400L French oak barrels, 10% second fill and 6% third fill and the balance in neutral oak barrels. After fermentation, the barrels are rolled once a month for nine months before blending and bottling in February 2023.

FOOD PAIRING: Fried Patagonian Calamari with lemon butter and fragrant rice.

SERVING TEMP: 8-12 °C

ANALYSIS:
Alc: 13.5%
RS: 2.0
TA: 6.0
PH: 3.40
✓ Vegan

BOTTLING DATE: February 2023



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