



CHENIN BLANC 2016

LIFESTYLE COLLECTION

Nicknamed "Vastrap" (meaning "trample") after the style of music which unites Khoesan trance-dance with Dutch folk music. Played on any instrument such as concertinas, homemade violins, banjos and 'blik-kitaars'. The traditional excuse for a Vastrap party was the trampling of a newly laid cow-dung floor; but the ancestors are said to have preferred the open air.

The Harvest

The Chenin Blanc is harvested at optimal ripeness to ensure good fruit expression, while still maintaining balance and freshness.

Cellar Notes & Blending Information

Grape Varietals: Chenin Blanc

Style of Wine: Dry, fresh and fruity Chenin Blanc

Vinification: The grapes were crushed, pressed and then settled overnight to obtain clear juice. The juice was then fermented at cool temperatures in stainless steel tanks to retain freshness and up front fruit flavors. A portion of the wine was fermented in old oak barrels to add a textural component to the blend.

Maturation: The wine was aged on the lees in stainless steel tanks for 6 months. 5% was matured in seasoned French oak to add texture and complexity.

Maturation Potential

Created to be enjoyed as a fresh, fruit driven style and will thus be best served within 2-3 years after bottling.

Tasting Note

Ripe summer fruits of guava, apple and banana. The wine has a juicy mid palate with hints of stone fruit followed by a fresh clean finish on the palate.

Food Pairing

Enjoy it at any informal occasion, poolside or picnic. Pairs well with fish, chicken, salad or pizza.



ALC.	13% Vol
RS	2.1 g/l
TA	5.5 g/l
PH	3.36
VA	0.51
CLOSURE	Stelvin