



THE WINERY OF  
**GOOD HOPE**

<b>VARIETAL</b>	Chenin Blanc	
<b>FEATURE</b>	Bush Vine	
<b>VINTAGE</b>	2013	
<b>APPELLATION</b>	Stellenbosch	
<b>ANALYSIS</b>	alcohol	12.5 % by volume
	total acidity	5.6 g/l
	pH	3.53
	residual sugar	1.9 g/l
<b>PRODUCTION</b>	<b>9700</b> (12 x 750ml) cases	



#### VINEYARDS & HARVEST

The vineyards are old bush vines principally in the Helderberg area of Stellenbosch and located on extensively decomposed granite soils on Ocean-facing, gravelly slopes, benefiting from maritime breezes. All fruit is hand-picked. The winter that preceded the 2013 harvest was rather cold and very wet, which meant that budding and flowering occurred quite late, but were very even. Hot, dry conditions during the summer months meant healthy grapes which could ripen at a leisurely pace over December and January. In the lead up to harvest we were blessed with cool evenings which retained natural acidity and freshness in the grapes. Yields were about 20% lower than on average, at about 6 T / ha. This Chenin is packed with vibrant, taught acidity, bags of fresh citrus fruit and beautiful ripe texture, though mineral and restrained on the finish. These magnificently resilient, sturdy old Bushvines seem to produce impeccable fruit year-in, year-out.

#### VINIFICATION

Separate parcels picked by hand, individually at varying ripeness, in order to build good complexity of acidity, fruit, depth and minerality. Grapes hand-sorted (with barely any berries rejected) before vinification with minimum skin contact, using free run juice only. Reductively handled to obtain fresh, clear juice. Cool fermentation in stainless steel tanks one part with natural yeast (favouring fruit enhancement), the other part inoculated. Kept on lees for 9 months, with occasional battonnage. This stirring of the lees in order to enhance palate weight, freshness and texture of the wine. The components blended prior to bottling, whilst still on the lees, to allow total integration of the final wine before preparing for bottling. Minimal fining prior to filtration. Focus on fruit retention; respect of flavours through lees work and fresh, natural minerality and acidity.

#### WINEMAKER'S COMMENTS

Chenin is an extremely versatile grape, able to make excellent wines in many different guises, from Late harvest to Straw wine to classic dry Chenin and even Méthode Champenoise. This example is a wonderfully lively, intense, fruity and beautifully balanced dry Chenin Blanc. With flavours of citrus, sherbet and flint there is plenty of leesy mouthfeel and purity of fruit, whilst finishing with a refreshing lime and mineral length. A true noble varietal, Chenin deserves to be taken seriously –even for everyday drinking wines such as this.