

# GREAT HEART

## 2020 Great Heart Chenin Blanc

Variety: 100% Chenin Blanc

Wine of Origin: Swartland

Source of Grapes:

*Grapes for our 2020 Chenin Blanc came from two sustainably farmed vineyard parcels of dry land, bush vine Chenin grown in the decomposed Granite soils of the Paardeberg mountain in the Swartland. Vines up to 40 years old.*

Date(s) Harvested:

*Grapes were hand-harvested in the morning between the 28<sup>th</sup> January and 8<sup>th</sup> February 2020*

Yields:

*5 tons/ha = 30 HL/ha*

Winemaking:

*Grapes were pressed whole-bunch and the juice allowed to settle overnight. Minimal SO<sub>2</sub> was added and, as with all our wines, no further additions were made. The juice was then racked to tank (85%) and older French oak barrels (15%) for fermentation.*

*Fermentation was with indigenous yeasts and lasted up to 6 weeks. In Spring, the barrels were racked and blended with the tank fermented portion and then bottled after a further 3 months maturation.*

Tasting Note:

*This Chenin has a nose of green and yellow citrus, stone fruit and hint of flint. The palate has lovely texture with a full mouthfeel typical of the Swartland, and this is balanced by a vibrant acidity and some pithy character. The wine has a fresh, mineral finish. Drinking beautifully now and over the next 5 years. Best served at 10 to 12 °C.*

*Pairs well with seafood, poultry, salads and even slightly spicy dishes. This wine is vegan friendly.*

Technical Details at Bottling:

*Alcohol 13.0% - RS 1.5 g/l - TA 5.4 g/l - pH 3.42*

