



CREATION COOL-CLIMATE CHENIN BLANC 2023

Sunshine at the Atlantic

Crispy quince and fresh green apple flirting with notes of tangy citrus. Thanks to cooler climatic conditions this wine is crisper, fresher but also more complex than most SA Chenins.

Terroir

Wine of Origin: Walker Bay
Soil: Sandstone on clay
Elevation: 300 m

Vintage

Harvest Date: March 2023
Rainfall: 820 mm
Ripening: Long ripening period
Avg Temp: 22° C

Analysis

Alcohol: 13,5 vol%
Total Acid: 4.6 g/l
pH: 3.5
Residual Sugar: 1.4 g/l

Vinification




100% Chenin Blanc. Hand-harvested. Fermented 50% in Concrete Eggs and 50% in third-fill French oak barrels and left on gross lees for 10 months.

Viticulture

Trellising System: 7-wire Perold
Vine Age: 17 years
Clone: 24, 1064
Rootstock: R110



CREATION

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