



Aquiver — White blend



COUNTRY: South Africa
REGION: W.O. Western
Cape
SOIL: Table mountain
sandstone and shales

- Alcohol content: 13.5%
- Brix at harvest: 23.4°
- pH: 3.34
- Residual sugar: 3.0g/lt

Aquiver means trembling with anticipation (a-kwi-ver). The Chenin Blanc from the tank brings freshness to the wine and the Grenache from barrels adds to the creaminess, complexity and depth of the wine, with the Sauvignon Blanc adding fresh, limey fruit.

Background:

The vast majority of the South African wine industry is located in The Western Cape. The Cape Fold belt plays an important part in the viticulture of the region, contributing the ideal soils for the production of premium wines. The single block Chenin Blanc vineyard is located 200m above sea level, being just over 15 km from False Bay. The Grenache vineyard lies 10 km from the False Bay coastline and is planted in shale soils. There is a good exposure of slopes to the cooling breezes of False Bay for all three blocks, bringing a zestiness and fruitiness to the Sauvignon Blanc, with the varied slopes, weathered granite and sandstone soils adding the desired complexity.



Tasting notes:

Light yellow with green notes. Aromatic layers of apricot, tangy nectarines, and fresh straw. Prominent melon and lightly toasted almonds on the palate, with well-balanced acidity and a full, round mouth feel.

Grape variety

80% Chenin Blanc, 10% Grenache Blanc, 10% Sauvignon Blanc.

Vinification

By winemaker Johan Joubert.

Harvested by hand in mid-February between 22 and 24 Balling. Grapes were picked into small crates and chilled before destemming and 6 hours skin contact. After settling the Chenin Blanc was inoculated and fermented in tanks.

The Grenache was left to ferment naturally on the lees, as was the Sauvignon Blanc.



RICH RIPE STYLE



SUBTLY WOODED