

# BROOKDALE E STATE

## CHENIN BLANC 2017

### HISTORY

The Brookdale vineyards are situated at the foot of the lofty Du Toitskloof Pass. The Rudd's acquired the property in 2016. A replanting process began, with focus on traditional viticultural techniques and sustainable farming. This site offers altitude and granite soils rich in clay and schist.

### VINTAGE

The 2017 vintage can be characterized by dry weather conditions. This contributed to a small yield but the grapes were healthy overall and the analyses were good despite past neglect of these vineyards. The vineyards are exposed to strong winds that reduce yields and offer much-needed cooling in Paarl's warm climate. This maiden vintage is made from 3 blocks of Chenin Blanc on the estate that produced 1 ton/hectare.

There was a slow ripening process which was caused by the cold nights but the harvest went smoothly with minimal interruptions caused by rain or heatwaves and the grapes were harvested at optimal ripeness.

### TASTING NOTES

This wine is medium yellow in colour, the nose displays notes of white flowers, dried herbs, yellow peach & vanilla spice. The palate is concentrated and has a sweet fruit entry that shows notes of pineapple, apricot, yellow fruit and citrus blossom. This vintage has a beautiful rich texture with a bright limey acidity and a savoury finish.

### WINEMAKING

The grapes were whole bunch pressed before fermentation took place with natural yeasts in two 500 litre French oak barrels. One of which was new the other older. The wine was aged on lees for twelve months in barrel before being bottled with a light filtration and left to mature in bottle for a further twelve months before release.

### TECHNICAL ANALISYS

ALCOHOL	:14% Vol
TOTAL ACIDITY	:6.0 g/l
pH	:3.40
RESIDUAL SUGAR	: 2 g/l



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