



BROOKDALE

CHENIN BLANC 2020

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## TASTING NOTES

Unmasked, crushed stones unspool while limey, powdered chalk rides a wave of white citrus and white pear, underpinned by subtle oak spice. On the palate, the sensational white fruit continues. The mineral structure presents vertical and endless, enlivened by soft buoyant acids and a mouth-coating citrus purity. The finish is luminous, with a real granitic freshness.

## VINES & WINEMAKING

From old vine Chenin Blanc (1985) grown on decomposed shale and granite; minimal winemaking was employed to allow this stony terroir to shine through. The grapes were hand-picked at different stages to achieve optimal ripeness and balance. The fruit was pre-cooled and gently whole-bunch pressed before spontaneous fermentation and partial malolactic fermentation added elegance, and complexity. Matured for 11 months in 500L French oak barrels, the wine was then aged on the lees for 8 months in 2000L Foudre barrels. Once bottled, the wine was left to mature for a further four months before release.

## WINE ANALYSIS

ALCOHOL	13.5% Vol	pH	3.3
TOTAL ACIDITY	5.9 g/l	RESIDUAL SUGAR	2.4 g/l



PAARL WINELANDS, SOUTH AFRICA

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VINTAGE 2020