MASON ROAD

Chenin Blanc 2023

by Brookdale Estate, Paarl

VINTAGE CHARACTERISTICS

The 2023 season will be remembered for the dry and warmer winter; generally good growing conditions during the vegetative growth phase; good rain shortly before véraison which benefitted quality; and, a cool and wet ripening period which gave grapes a chance to ripen optimally at a slower rate. Although cooler conditions delayed the ripening of grapes, the harvest commenced at the usual time in early February. Excellent flavour, as well as colour profiles, were observed.

TASTING NOTES

Drifts of frangipani and chamomile flowers, complex and inviting aromatics unspool to gingered quince, creamed white pear; an undertow of golden spice, white pepper. Layered and giving on the palate, with a core of tangy peaches, melon and nectarine; textural chalky weight is balanced by nervy acidity that washes through, cleansing and sculpting around curves of satin. Nougat, hazelnut and salted caramel curl around the mid palate, deepening into gingered fruit & spice; lifting energetically to the perfectly poised, dry finish. Pitched for both freshness and depth.

WINEMAKING

Made from vineyards planted in 2016 and 1993. The younger vineyards add a jolt of freshness and the older vines add depth and concentration, building complexity with terroir, rather than tools. Precooled fruit is destemmed and crushed before being lightly pressed. The free-run juice is settled overnight. Fermentation occurred in stainless-steel tanks. The wine is aged for 12 months on the lees. 5 percent of barrel-aged Chenin Blanc is added before bottling for added complexity.

WINE ANALYSIS

ALCOHOL	12,5 % Vol	рН	3,31
TOTAL ACIDITY	5,8 g/l	RESIDUAL SUGAR	2,0 g/l



WINE OF ORIGIN: PAARL | SOUTH AFRICA

VEGAN | VEGETARIAN | SCREWCAP | 2023

BOTTLE SPECS: BARCODE: 0781718420969 BOTTLE SIZE: 300mm x 75mm BOTTLE WEIGHT: 1.2 kg