



MASON ROAD
CHENIN BLANC 2021

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TASTING NOTES

Fragrant and inviting, the wine opens with honeysuckle and pear drop; evolving to an electric current of topicality, like an island storm – pineapple, mango, zingy squeezes of lime, the flintiness of rain. On entry a bloom of honeycomb precedes fleshy pear and that abundance of tropical fruit, around which an enlivening acidity sculpts and cools.

WINEMAKING

From vineyards planted majority 2016 adding a jolt of freshness. Vines from 1985 and 1993 add depth and concentration building complexity with terroir, rather than tools. Pre-cooled fruit is destemmed and crushed before being lightly pressed. Majority free-run juice is used that is settled overnight. Fermentation occurred in stainless-steel tanks. The wine is aged for 10 months on the lees. A small percentage of barrel-aged Chenin Blanc is added before bottling for added complexity.

WINE ANALYSIS

ALCOHOL	13,38% Vol	pH	3,32
TOTAL ACIDITY	5,7 g/l	RESIDUAL SUGAR	2,7 g/l



PAARL WINELANDS, SOUTH AFRICA

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VINTAGE 2021