

BROOKDALE E STATE

MASON ROAD CHENIN BLANC 2019

VINTAGE

The white wine harvest for 2019 was short and compact. We received good rainfall during the winter of 2018 and a very temperate ripening period.

Harvest started at the end of January. A very warm period at the end of January accelerated the harvest activities, although the temperatures fluctuated significantly after this, thus stabilizing the pace of harvest.

Regular rain showers and cooler weather towards the end of February caused majority of the grapes to reach sugar levels at a slow pace and to ripen at lower sugar levels. Grape analyses were initially promising at the beginning of the harvesting season, gradual ripening allowed us to pick earlier to preserve natural acidity and freshness. This led to good quality and flavor of the Chenin Blanc.

TASTING NOTES

This wine is pale straw in colour, the nose displays notes of pineapple, apricot, hints of honey and floral aromas. The palate is well integrated showing flavours of grapefruit and melon. A vibrant acidity balanced by creamy round texture and a lingering aftertaste.

WINEMAKING

Pre-cooled fruit is lightly destemmed and crushed. Light pressing, mainly free run juice used that is settled overnight. Fermentation occurs naturally with wild yeasts in a combination of stainless-steel tank (85%) and (15%) old French oak barrels. The barrels are racked and blended with the tank fermented portion and then bottled. The final blend is made up after 4-6 months of ageing on the lees followed by a light filtration before bottling.



ALCOHOL	13,5% Vol
TOTAL ACIDITY	6,4 g/l
pH	3,3
RESIDUAL SUGAR	1,2 g/l

RUDD FARMS LIMITED

Suite 27, Private Bag X3019, PAARL, 7620 Hawequa Forest Road
Klein-Drakenstein, PAARL, 7646, Western Cape Province, South Africa