

THE DRY LAND COLLECTION

Longevity Natural Sweet Chenin Blanc 2018

Winemaker: Albertus Louw & Natalie Kühne
Cultivar: 100% Chenin Blanc
Appellation: Paarl



CHEMICAL ANALYSIS

Alcohol:	10.58% by vol
Residual sugar:	188.8 g/l
Total acidity:	7.2 g/l
pH:	3.39

THE RANGE

The Dry Land Collection Wines are made from grapes of dry land vineyards, which showcase the uniqueness of the wines grown in this testing terroir. The wine is made in a new world style, complex with ample fruit and structure.

THE VINEYARD

The grapes were hand-harvested from 18-year-old vineyards on a five-wired trellised system in the Paarl area. Harvesting took place in mid-April at a minimum of 40° Balling in the early morning when it was still cool. Once the sugar reached 23° Balling, the clusters were snapped and our natural "Dry on Vine" process was followed until approximately eighty percent raisin status was obtained. The soils, a combination of decomposed granite and Malmesbury shales, are deep and strong in structure. These vineyard blocks used little to no irrigation as they primarily relied on winter rainfall.

THE WINEMAKING

After the grapes were de-stemmed, they were given skin contact for two days with regular pump-overs of the juice. This ensures that ripe flavours were extracted from the skins and raisins. Only pressed juice was used, and great care was taken that the juice was clear before fermentation started to ensure the pure, concentrated fruit in the wine. The wine was thermo-flashed once it reached the required sugar levels. The wine was cross-flowed and transferred into barrels for maturation.

Made in a rich, sweet, lightly wooded style, this Chenin Blanc was matured in 500-litre French oak barrels for 6 - 8 months and was aged a further twelve months in the bottle.

TASTING NOTE

This is another exceptional example of the versatility of Chenin Blanc. With its appealing colour, enticing aromas and vibrant mouthfeel, this wine is made to please.

Colour: Deep gold

Bouquet: Marmalade and honeycomb aromas with a hint of ginger are all prominent on the nose.

Taste: The palate is viscose and voluptuous.

FOOD PAIRING

Enjoy as dessert or pair with the likes of koeksisters, matured cheeses or other sweet treats.

MATURATION POTENTIAL

Ready to be enjoyed now with the potential to age further for eight years.