

MOUNT ROZIER

THE BEEKEEPER

CHENIN BLANC 2022

BLEND 100% Chenin Blanc

ORIGIN W.O. Western Cape

TECHNICAL The grapes were hand harvested at optimum ripeness from old Swartland Chenin Blanc bush vines. The grapes were gently crushed with minimal skin contact before the juice was separated from the skins. The juice was cold settled for 72 hours before it was racked from its primary lees and a percentage of the light lees was added again for further complexity. The juice was inoculated with a selected yeast strain to capture the fruity aromas, and fermentation took place at 13 - 15°C for 16 days. Thereafter it was racked from the primary fermentation lees and allowed to mature for another three months on its fresh lees to create a wine with a fuller mouthfeel.

TASTING The wine has a striking, pale lime colour. This complex and classy Chenin Blanc offers aromas of white blossoms, ripe tropical and yellow stone fruit. On the palate you can enjoy white peach, citrus, and pink lady apple, underpinned by a delightful flinty freshness and delicate citrus finish. The palate is intense and well rounded.

WINE	Alcohol:	12.46 %
	Total Acidity:	5.85 g/l
	pH:	3.47
	Residual Sugar:	1.19 g/l
	Winemaker:	Leon Esterhuizen

