

BRAND	Vinum Africa	
VARIETALS	Chenin Blanc	
VINTAGE	2007	
APPELLATION	Stellenbosch, South Africa	
ANALYSIS	alcohol	14.0 % by vol.
	total acidity	6.2 g/l
	pH	3.3
	residual sugar	1.7 g/l
PRODUCTION	3,500 cases (12 x 750ml.)	



VINEYARDS & HARVEST

These old bush vines are all from absolutely prime vineyards, located on the footslopes of the magnificent *Helderberg Mountain*, facing the ocean, in South-Westerly & South-Easterly orientation. They consistently produce some of the finest Chenin grapes in Stellenbosch, where many of the great examples in South Africa are produced. Chenin is often underestimated by many and not respected as a premium wine. We believe it to be the finest varietal in South Africa and certainly the most suited to our climate and geology.

VINIFICATION

2007 was a strange vintage, commencing under an intense heat-wave, following good winter rains and an excellent flowering season. The early whites, such as Chenin, were fortunate to avoid the impact of the heat-wave as they ripened at the early stages and retained all of the freshness and balance of the pre-heat-wave ripening season. Consequently, the natural acidity and low PH's in fact produced beautifully balanced grapes, which ironically the beginning of the heat-wave boosted to ripeness a little early. Consequently, 2007 was a fabulous vintage for Chenin Blanc in Stellenbosch. Irrigation was not required in this vintage and yields were restricted to between 37 - 40 hl / ha. Picked and sorted by hand, at the end of January (10 - 14 days earlier than in 2006). Almost no rejection of bunches due to excellent fruit quality. Crop gently destemmed, pressed in a pneumatic bag press and the juice settled in chilled stainless steel tanks prior to alcoholic fermentation. This took place mainly in tank, on the lees, with less than 5% of the must being transferred into small, mainly new Burgundian barrels for fermentation. Matured on the lees for 9 months, with regular battonnage, both in tank and in barrel. Ultimate freshness was thus preserved, whilst developing considerable fruit and aromatic intricacy in the wine alongside the mineral complexity of its lees contact. Bottled while still fresh, after 11 months maturation, this intense and focused wine retains lively fruit, steely acidity & abundant aromatic concentration: the exact qualities you'd expect from beautiful old vines in this area.

WINEMAKERS COMMENTS

The nose hints at the wonderful elegance of this wine. White petals and citrus crispness integrated with light vanilla and cinnamon. Then the palate unfolds layers of fresh lime and gentle spices, underscored by an intensity of fruit which persists on the palate and finishes with a mineral resonance. In essence, it has immense personality and Stellenbosch-Helderberg driven personality. A complex, balanced combination of the finer attributes of good Chenin. A highly versatile wine, apt for an unusual variety of cuisines, certain to give much pleasure now -and for a good few years to come. Good Chenin ages very well.