

## PROVENANCE CHENIN BLANC 2020

WINE OF ORIGIN STELLENBOSCH

### TASTING NOTES

A crisp and delicate expression of Stellenbosch Chenin Blanc. This blend of French oak matured and unwooded Chenin Blanc from old vineyards presents a fine balance of natural acidity, generous fruit and a touch of roasted almonds.

### APPEARANCE

A crisp pale straw yellow with beautiful clarity.

### NOSE

Precise and intense fruit aromas of white peach and melon, accented by subtle notes of honey and toasted almonds.

### PALATE

Medium-bodied, with delicate fruit, crisp acidity and subtle spice. Complex, elegant and layered, with notes of pineapple, white peach, apricot kernels and a touch of raw honey.

### WINE ANALYSIS

ALC/VOL 14.23 %

TARTACTIC ACIDITY 6.0 g/L

pH 3.40

RESIDUAL SUGAR 1.5 g/L



### GRAPE VARIETIES

100% Chenin Blanc

### THE VINTAGE

The 2020 vintage is considered as a highlight of the decade. With sufficient water, moderate temperatures and healthy, but balanced vigour, it was a vintage that delivered grapes with high natural acidity and concentrated flavours. The vintage was also characterised with very strong winds, however, vineyards on the Simonsberg slopes did not suffer any damage and benefitted from cooling of the bunch zones.

### THE VINEYARD

A selection of vineyards on the cooler sites of L'Avénir Estate. Older vineyards of more than 40 years contribute to the depth of this wine. Young bushvine plantings have recently been established to provide a distinct blending component for future vintages.

### AGE OF VINES

On average 20 years.

### AVERAGE YIELD

8 tonnes per hectare

### WINEMAKING

Grapes were harvested by hand at optimal ripeness. Each vineyard was individually vinified. Skin contact was limited to five hours. Fermentation took place in stainless steel tanks at 12-14°C. Half of the blending components were matured in stainless steel tanks on healthy fine lees, with regular lees stirring. The other half was matured in first to fourth fill French oak barrels, for nine months.

### FOOD PAIRINGS

With bright acidity, concentrated fruit and a distinctive spicy undertone, this is a remarkably versatile food wine. Enjoy it with grilled fish, spicy prawns or mild curries.

