

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE VAN LILL CHENIN BLANC

VINTAGE: 2023

AVERAGE TEMP: 16.5°C

RAINFALL: 537.5mm

HARVESTING BEGAN: 13 February 2023

HARVESTING ENDED: 13 February 2023

ORIGIN OF FRUIT: Citrusdal Mountain

SOIL TYPE: Hutton- decomposed sandstone with a sandy soil texture and loam subsoil

CULTIVAR / BLEND: Chenin Blanc (100%)

YIELD (t/ha): 4.5ton/ha

IN THE VINEYARD: Basie van Lill of Arbeidsend has owned and worked these vineyards for decades. The vineyards share space with fynbos and Rooibos tea bushes while sheep also graze the land. These treasured old bush vines, planted without irrigation in 1983 on the well-drained sandy red soils of the Skurfborg Mountain, together with the area's height above sea level and naturally low rainfall, produce small quantities of intense and balanced wines with a high natural acidity.

VINTAGE NOTES: A warm and dry winter preceded the 2023 harvest, with fairly even budding occurring slightly earlier than the previous year. The warm conditions continued throughout the growing season, which eventually led to an overall lighter crop in most regions. Heavy rains early in December brought great relief, and ensured that the vines were in good condition leading up to harvest. For most part of the season, conditions were ideal and the quality of fruit outstanding. Unusually high and continuous rainfall in March created some challenges for later ripening regions and varieties. Overall, a great quality vintage that promises to deliver some outstanding wines.

WINEMAKING: The grapes were transported to the cellar in refrigerated trucks and cooled overnight. Bunches were hand-sorted and whole-bunch pressed the following day, and the juice settled overnight. The juice was then racked into an old French oak foudre where spontaneous fermentation occurred. The wine was aged for 7 months on the lees without MLF before being bottled.

TASTING NOTES: Seductive perfume of stone fruit, quince, spice and chamomile with the vaguest suggestion of lemon zest or oil. The palate is wonderfully rich and immediately engaging with its ripe, bold fruits: nectarine, sun-dried apricot and mango, a honeyed nuance too. Juicy, fresh and lively – but with a lovely breadth and complexity too. There are creamy honeyed notes in perfect harmony with both the zesty vivacity and perkiness as well as the leesy, oak sheen. Structured and well formed with a tasty nutty, creamy cashew and almond note on the long, detailed finish. Complex but also deliciously drinkable.

Alc: 13.5% | TA: 6.6 g/l | pH: 3.17 | RS: 4.9 g/l

