



Cape of Good Hope Van Lill & Visser Chenin Blanc 2010



HISTORY

Basie van Lill of Arbeidseind and Jozua Visser of Oudam have owned and worked these vineyards for many years. Rooibos tea and sheep are also farmed here. Low rainfall, no irrigation, height above sea level and age of the vines produces intense and balanced wines.

SITE

Vines planted in red sand on clay on the Skurfberg mountain amongst the fynbos. Hot days, cool nights due to the proximity to the Atlantic Ocean (Lamberts Bay) and age of these bush vines contributes to ripeness, intense fruit and wines with a high acidity.

WINE MAKING

At the cellar grapes are cooled to below 14 degrees Celsius. Bunches were hand sorted and whole bunch pressed. Fermentation took place in stainless steel and ended in large format, old French oak barrels. Ageing was determined by a taste for optimal balance and just over 10 months it was removed and bottled.

TASTING NOTE

Boldly rich and ripe peach, apricot blossom nuances and toasted almond nuttiness. A light floral honeysuckle perfume follows.

The palate follows the bouquet with rich tangy apricot and peach flavour – again succeeded by a nutty oak sheen. Lively acid and some zesty lemon rind notes which make for a tangy mouthful with a touch of grass. Delicious and balanced with ample body. The flavours linger on the aftertaste.

Basie van Lill | 32° 07' 14.70" S 18° 40' 54.45" E | Elevation 541m

Jozua Visser | 32° 04' 03.34" S 18° 42' 50.88 E | Elevation 439m

REMARKS

