

Geographica Bonsai Chenin Blanc 2020-WO Stellenbosch

Viticulture

From an old Chenin vineyard planted on the Helderberg on decomposed granite with clay subsoil. These bushvines yield tiny bunches with very small grapes, inspiring the name "Bonsai" Chenin Blanc.

Vinification

Hand harvested and cooled overnight, this was whole-bunch pressed very gently directly to seasoned French Oak barrels and terracotta eggs and doliums. The fermentation started spontaneously and at 15 degrees balling a neutral yeast was introduced to complete the fermentation. Elevage for 10 months on lees before racking and bottling

Alcohol	13.83 vol %
Total Acid	5.7 g/l
pН	3.41
RS	4.5 g/l

The Geographica Chenin Blanc 2020 show a luminous pale lemon hue with a hint of green.

On the nose the wine displays an intense stone fruit, quince, ginger, yellow apple and stony minerality. Constantly evolving in the glass the wine takes on savoury saline aroma, subtle nuttiness and gunflint.

The palate is almost overwhelmingly intense and rich, balanced by an energetic acidity and dense fruit weight. There is a pithy phenolic mid palate giving volume and structure and the wine finishes pleasingly long.

PORTMORE WINE PRODUCTION CC

CC REGISTRATION NUMBER: 2000/071946/23 PO BOX 12423, DIE BOORD, STELLENBOSCH, 7613, SA FACSIMILE: 021 794 8921, MOBILE: 082 577 0491 WEBSITE: <u>WWW.THEFOUNDRY.CO.ZA</u>