



BOTANICA

WINES

THE MARY DELANY COLLECTION CHENIN BLANC — 2016 —



IN THE VINEYARD

Altitude: 500m
Distance from sea: Approximately 30km
Rootstock: Unknown
Age of vines: 58 +/- years
Trellising: Bush vine
Irrigation: Dry farmed

TASTING NOTES

AWARDS/Ratings

Tim Atkins Report = 95
Platters Guide = 5 Stars
Jancis Robinson = 17



IN THE CELLAR

The grapes for this wine were harvested at optimum ripeness, hand sorted, crushed and destemmed. The juice was immediately pressed and cold settled for 2 days at 10C. Half was fermented in stainless steel tanks and half was fermented in 400 litre French barrels. After fermentation the wine was left on the fine lees in stainless steel tanks/ wood barrels for 9 months

Malolactic fermentation: None

Wood aging: 50% in 4th fill barrels 9 months

Alc = 14%; TA= 5.86g/l; RS =3.13g/l; pH= 3.36

www.botanicawines.com

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