

Hogan Chenin blanc 2015

Wine of Origin: Swartland

Technical analysis

pH: 3.4
TA: 5.0 g/l
RS: 2.4 g/l
Alc: 14%

Vinification and viticultural details

The Chenin blanc grapes were handpicked towards the end January from 39 year old, bush vines, planted on decomposed granite from Joubertskloof in Swartland, delivering only 2 tons/ha. The vineyard block is irrigated and is south-east facing which contributes to the favourably low pH. After picking, the grapes were then cooled overnight to 8 degrees celcius and hand-sorted the next day followed by a gentle whole bunch press. No sulphur or any other additions were made to the must at pressing. Natural fermentation took place in 225L and 300L French oak barrels followed by natural malolactic fermentation (after which the wine received the first sulphur addition). The wine was racked off the gross lees in September 2015. It was then matured on the fine lees until bottling at the end of the year. No acid additions were made to this wine: maintaining the natural acidity is one of the key components in the making of this wine as well as the goal to produce a site-specific, vintage driven wine through minimal intervention.

Tasting notes

Beautifully concentrated with textured pear, apple, hint of ginger and a touch of spice. Wonderful complex depth of flavour and freshness.

Maturation

The wine is drinking brilliantly at release and will drink at its best between 2-6 years from harvest.

Awards/Ratings

Jamie Goode: April 2016: 93/100

www.wineanorak.com/wineblog/south-africa/in-south-africa-new-releases-from-craven-intellego-and-hogan

#WineMagRating: April 2016: 93/100

www.winemag.co.za/hogan-chenin-blanc-2015/

Tim Atkin South Africa 2016 Special report: September 2016
Rating: 93/100

Decanter South Africa Chenin blanc review for November 2016 issue:
Rating: 93/100