



OPSTAL

ESTATE WINE

OPSTAL ESTATE *CHENIN BLANC 2017*

CULTIVARS

100% Chenin Blanc

NOTES FROM THE WINEMAKER

We have Chenin planted on various sites on our farm and this wine is a mash-up of the best of these sites. It has a great balance of zippy freshness to go with its aromatic complexity. Attractive aromas of pineapple, peach and citrus are well held together with a subtle spice and leesy complexity from the 8 months spent in large French oak Foudres.

PAIRS WELL WITH

Barbeque Chicken
Braaivleis
Pork belly

WINEMAKING

CRUSING & DESTEMMING Grapes were crushed, destalked and pressed after 8 hours of skin contact

FERMENTATION METHOD Spontaneous fermentation – 75% in large French oak vessels called Foudre, and 25% in stainless steel.

MALOLACTIC 8 months maturation on the fermentation lees in both oak and stainless steel.



INTERESTING FACT

Chenin blanc is the most widely planted variety on Opstal and very much our cultivar of choice – both on the farm and in our glasses.

ANALYSIS

Alcohol % (V/V)	13.3
Residual Sugar (g/l)	3.0
Total Acidity (g/l)	5.6
pH	3.35

