



AETERNITAS

THE DIVINE PERSONIFICATION OF ETERNITY

W I N E S

Chenin Blanc 2009

Viticulture

Grapes from Voor-Paardeberg. Dry land, old bush vines, average 35 years. Handpicked in small lug boxes, left overnight in cold storage

Winemaking

Bunch sorted, destemmed and underwent light pressing cycle, in essence free run juice. Juice settled overnight, racked off lees and went directly into barrel, 2% lees added. No new wood, only 2nd and 3rd fill French and Hungarian oak. Natural fermentation took place, no Malolactic Fermentation, wine sulphured and left on primary lees. Barrels rolled weekly for lees contact. Maturation for 7 months, then wine taken out of barrels, blended and lightly fined prior to bottling. Possibility of tartrates (crystals) when chilled. The Chenin Blanc was blended with 5% Viognier and 5% Grenache Blanc.

Analysis

Alcohol: 13.81%
Total extract: 33.3g/l
Residual Sugar: 2.84g/l
Sugar Free Extract: 29.8g/l
Total Acidity: 6.64g/l
TSO₂: 125mg/l
FSO₂: 30mg/l

Tasting Notes

Very pale straw colour, with attractive green edge. Nose clean, attractive with subtle vanilla nuances. Peach kernel combined with understated citrus blossoms. Attractive spiciness, bitter marmalade and jasmine blossom fragrance. Powerful entry onto palate with good balance and acidity. Good minerality on mid-palate underpinned by subtle tannins which provides backbone for multilayered fruit. Very long finish. The wine is to show the depth of Chenin Blanc, but the small portion of Viognier was added for florality and the Grenache Blanc for mid-palate weight and complexity.

Visit our website for more on our wines: www.aeternitaswines.co.za
Follow Us on Facebook | email: info@aeternitaswines.co.za