



FIFTH POST

NUJIBA

Cultivar

100% Chenin Blanc

Wine of Origin

Piekenierskloof

Tasting notes

This Chenin is a medley of tropical fruit with underlying hints of vanilla and almond. It is a beautifully balanced wine with layers of complexity as the oak component builds the roundness of the wine. Good for drinking now but will continue to evolve with a bit of aging.

Vinification

The Chenin grapes ripened very early given that they are from old vines. Grown in the Piekenierskloof, they developed optimal flavour retaining natural acidity. The grapes were whole bunch pressed and left to settle at 14°C. It was then racked and left to warm up slightly for yeast inoculation. Fermented at low temperature in barrel and left on fine lees for mouthfeel and flavour development.

Alcohol 13.2%

Volatile Acidity .06

Total Acid 6.48 gram / liter

pH 3.22

Residual Sugar 1.37 gram / liter



wines by Suzanne Coetzee