



## AQUIVER 2016

**Vintage:** 2016 ABV: 13.5%

**Cultivars:** Chenin Blanc (80%), Grenache Blanc (10%), Sauvignon Blanc (10%)

**Style:** Rich ripe, subtly wooded

**Area of origin:** Western Cape

**Vineyards:** The single block Chenin Blanc vineyard is 1,9 hectares in size and located 200m above sea level, being just over 15 km from False Bay. The Grenache vineyard lies 10 km from the False Bay coastline and is planted in shale soils. There is a good exposure of slopes to the cooling breezes of False Bay for all three blocks, bringing a zestiness and fruitiness to the Sauvignon Blanc, with the varied slopes, weathered granite and sandstone soils adding the desired complexity. Yields are controlled to between 7 – 8 tons per hectare.

**Winemaking:** Different batches of grapes were harvested by hand in mid-February between 22 and 24 Baling. Grapes were picked into small crates and chilled before destemming and 6 hours skin contact. After settling the Chenin Blanc was inoculated and fermented in tanks. The Grenache was left to ferment naturally on the lees, as was the Sauvignon Blanc. The Chenin Blanc from the tank brings freshness to the wine and the Grenache from barrels adds to the creaminess, complexity and depth of the wine, with the Sauvignon Blanc adding fresh, limey fruit.

**Tasting notes:** Aromatic layers of apricot, tangy nectarines, and fresh straw on the nose. Prominent melon and lightly toasted almonds on the palate, with well-balanced acidity and a full, round mouth feel

**ABV: 13.5% pH: 3.34 RS: 3.0g/lit**

**Tim Atkin South Africa Report: 90 points**

