



SUSURROUS 2019

Vintage: 2019 ABV: 13.0%

Cultivars: Chenin Blanc (75%), Grenache Blanc (15%), Sauvignon Blanc (10%)

Style: Textured full-bodied and lightly wooded

Area of origin: Swartland and Stellenbosch

Vineyards: Grapes for this premium blend were hand picked from 4 different sites. Three sites from Swartland and one 30 year old Chenin Blanc vineyards from Granite soils in Stellenbosch at 350m above sea-level.

Winemaking: Different batches of grapes within the vineyard blocks were selected by hand in mid-February between 23 and 25 Balling. Grapes were picked into small crates and immediately chilled. The grapes had 4 hours skin contact to ensure the best fruit flavours were extracted from the skins and to ensure ageing potential. The Chenin Blanc was then fermented in third fill French oak 500L barrels and left on the lees for 10 months before blending. The Grenache fermented in very old 500 litre barrels before blending and bottling. The small portion Sauvignon Blanc was tank fermented.

Tasting notes: Highly concentrated fresh pineapple and litchi flavors are perfectly framed and carried by harmonious fresh acidity. On the palate, concentrated ripe apricot and pear from the Chenin Blanc, charming layers of apple and lemon curd from the Grenache while the rich Sauvignon Blanc adds depth and complexity. The wine opens up and finishes long with oatmeal and nuttiness supporting the fruit through the entire length of the wine.

ABV: 12.92% pH: 3.37 RS: 2.2g/lt

Tim Atkin Report: 91 Points

