

ORPHEUS & THE RAVEN

2020 - 47 YEAR OLD BUSHVINE CHENIN BLANC

Vinification

Amongst the unique features of the Old Bush Vines Chenin blanc, is the grapes from which it is made. The grapes were planted in 1973, making it two years older than the Vinoneers! The 47 year old bush vines are located in the Durbanville wine valley forming part of the wine of Cape Town wine region.

The grapes were hand-picked during February 2020 in the cool morning hours at an average 23.5°Balling.

Subsequently sorted, de-stemmed, crushed, pressed and allowed to cold settle over two days. A portion of the juice was pumped to an amphora for a wild ferment, while the balance was inoculated and sent to barrel.

The wine underwent partial malolactic fermentation in barrel, and spent a total of 12 months in maturation vessels.

The wine was bottled by a small scale bottling unit on 16 March 2021. 4032 bottles produced.

Tasting Notes

Produced from 47 year old bush vines in Durbanville.

Hints of cedar spice (from terroir as well as barrel maturation) is a golden thread that runs through our Old Vine vintages. The mouthfeel is luscious and rich, with a hint of sweetness due to an incomplete wild fermentation in the amphora. The riper picking point and partial malolactic fermentation in barrel also contributed to palette weight. A lingering aftertaste with vibrant acidity is a showcase of the natural concentration of old bush vine fruit.

Will drink well now and for the next 5 years.

Alcohol	14.2 %
Residual sugar	7.5 g/l
Total acidity	6.2 g/l
pH	3.57
Total SO ₂	142 mg/l



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by THE VINONEERS