

ORPHEUS & THE RAVEN

OLD BUSHVINE WOODED CHENIN BLANC



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2018 - 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 45 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 on the 8th of March 2018 in the cool morning hours at 22.5°Balling.

Subsequently sorted, de-stemmed, crushed, pressed and allowed to cold settle over two days. The juice was pumped to 12 barrels and fermented in a temperature-controlled facility at 16° Celsius ambient temperature.

The only exception was the original Vinoneers 500 litre French oak barrel (affectionately christened “Makulu Makulu” by Etienne’s cellar staff) which fermented under the winemaker’s watchful eye outside his office!

The wine underwent spontaneous malolactic fermentation in barrel, after which it was left on the lees without sulphur addition for 6 months. The wine was matured for a total of 12 months in French oak 1 x 500 litre (2015 barrel), 2 x 300 litre (2013 and 2018 barrels) and 9 x 225 litre (2012 – 2015 barrels).

The wine was bottled by a small scale bottling unit on 27 March 2019.

Tasting Notes

Produced from 45 year old bush vines in Durbanville.

Melon, citrus fruit, honey with a hint of cedar spice (from terroir as well as barrel maturation) is present on the nose. The mouthfeel is luscious and rich due to spontaneous malolactic fermentation and the mellowing effect of oak. A lingering aftertaste with vibrant acidity is the showcase of the natural concentration of old bush vine fruit.

Will drink well now and for the next 6 years.

Alcohol	13.18 %
Total extract	17.7 g/l
Residual sugar	1.7 g/l
Total acidity	5.9 g/l
pH	3.16
Total SO ²	113 mg/l

