



## Trust your Gut Chenin Blanc 2021

### *Technical information*

100% Chenin Blanc  
W.O Western Cape  
Soil: Decomposed granite and Granite  
Alcohol Vol: 13%  
pH: 3.34  
Total acidity: 6.1g/l

### *In the vineyards*

The grapes for this wine are sourced from two parcels in different regions; 60% from a block in the Paardeberg (Swartland) and 40% from the Polkadraai hills of Stellenbosch. The Paardeberg portion is from a bush vine vineyard planted on decomposed granite giving the wine its elegance, finesse, and focus. The portion from the Polkadraai is planted on Granite and lends characteristics of yellow fruit and depth to the wine.

### *In the cellar*

The parcels are vinified separately before being blended just before bottling. Grapes were destemmed, pressed and left overnight to settle in stainless steel tanks. The wine is then racked to 3rd fill 500-litre French oak the next morning. The wine spent 10 months on its primary lees without any batonage before being blended and bottled. No commercial yeast or enzymes were used during the winemaking process.

### *Label story*

I sourced grapes from special vineyards to use in this blend, which I believe is a great example of a wine that is made up of components that together are greater than the sum of its individual parts. Sometimes you just have to trust your gut to tell you what the right move is — and all the pictures on the label are in some way suggestive of that instinct. Like a compass provides direction to a sailor or how a bee instinctively knows where it has to go to find pollen and make honey. The stamp is to emphasize our South African heritage.

