



Kameraderie Chenin Blanc 2017

Technical information:

100% Chenin Blanc

W.O Paarl

Soil: Granite, Koffieklip, Sandstone and Shale

Alcohol Vol%: 13%

pH: 3.45

Total acidity: 5.8g/l

In the vineyards:

Dryland bushvine grapes planted in 1960 against the mountains of the Paarl area. The vineyard is approx 2Ha but because of the age and years of neglect while the grapes were being delivered to coops the yields are extremely low with 2017 yielding 2.4T (an improvement on the 1.7T of 2016). We started nurturing the vineyards in 2016 with Lukas pruning and suckering each vine himself to assess the damage. We have continued this effort with a bit of outside help in 2017 to try ensure this vineyard will be able to deliver grapes for as long as possible.

The soils in the vineyard vary greatly depending on where in the vineyard you are with granite, koffieklip(ferocrete), sandstone and shale that can be found.

In the cellar:

Grapes are whole bunch pressed and left overnight to settle in stainless steel tanks. The wine is racked to 3rd fill French oak the next morning. The wine spent 10 months on its primary lees without any batonage. The wine doesn't go through Malolactic fermentation to retain length in the wine. No commercial yeast or enzymes were used during the winemaking process.

Label story:

For us everything in life is about camaraderie, about savouring moments with those closest to you. However, camaraderie is not only between friends but also between the farmer, workers in the vineyards and vines and about the final product being shared between friends over a good meal. The stamps show a bit of our heritage with the ship symbolizing the Dutch settlers to the Cape and the Springbok being our South African National animal.

