



Select Vineyards Cape Classic White 2015

The Wine

The 2015 Vintage was an exceptional vintage in the Cape, with great concentration and natural acidity in the wines. Four grape varieties (Chenin Blanc 30%, Grenache Blanc 30%, Roussanne 25%, Verdelho 15%) hailing from three regions were blended together to create a medium bodied wine with aromatics ranging from white pear to peach which opens up to subtle lemony citrus flavors and long finish.

The Chenin Blanc was grown on a dryland, bush vine block in the Swartland appellation contributing beautiful yellow fruit aromatics and texture to the blend. The Grenache Blanc is from an ungrafted, bush vine vineyard in the Piekenierskloof Mountains, at an altitude of 2300ft above sea level with mainly weathered sandstone soils. The Grenache Blanc brings focus and elegance to the blend. Both the Verdelho and the Roussanne are from the Voor-Paardeberg ward (a sub-region of the Paarl appellation) and are planted in decomposed granite soil. The Voor-Paardeberg vineyards impart great fruit concentration and body to the wine, with Roussanne adding richness and savory notes and Verdelho bright acidity and intense pineapple and lime fruit. The wines were fermented in a combination of French oak barrels, Foudres and concrete egg shaped fermenters and subsequently aged for 12 months on the gross less in combination of oak and stain concrete vessels. Technical details: ALC - 14% Vol; PH - 3.37; RS – 1.9 g/l; TA - 5.5 g/l. The perfect beach

Awards:

95 points - Tim Aktin South Africa Special Report 2017

93 points - John Platter Wine Guide 2018