

# ESSAY



## *Chenin Blanc Viognier Roussanne 2016*

### **Wine of Origin**

Coastal Region

### **Grape Source**

Dry-land vineyards in the  
Agter-Paarl

### **Varietal Blend**

Chenin Blanc 72%  
Viognier 24%  
Roussanne 4%

### **Production**

3000 x 12 x 750ml

### **Closure**

Screw Cap

### **Analysis**

Alc: 12.5%  
RS: 5.6 g/l  
TA: 6.0 g/l  
pH: 3.40

### *Wine Description*

This is a medium-bodied white blend made primarily from South Africa's classic white variety, Chenin Blanc. The Chenin Blanc gives the wine its fruit salad, guava and melon aromas and a refreshing mineral-acidity. Lees contact for a few months adds to the complexity and body. A touch of aromatic wooded-Viognier complements the fruit with floral hints and a typical waxy note. A small amount of rich French-oak wooded Roussanne complements the wine and adds length and body to the palate. This wine is perfect on its own, as an aperitif or will pair well with a wide range of foods, especially sushi, oysters, Asian curries, sweet-and-sour dishes, and summer salads.

### *Vineyards*

The grapes for our ESSAY white blend come from dry-land, bush-vine vineyards grown on shale soils that give them distinctive flavor, minerality and texture. The vineyards are situated in the Agter-Paarl area and create a blend characteristic of this region.

### *Vinification details*

Grapes were hand harvested at between 22 and 23° balling and cold-fermented over 20 days in stainless steel tanks. Only free-run Chenin Blanc used for this wine. 24% Viognier and 4% Roussanne was added for a touch of richness, violets and spice. Fined and filtered before bottling.

### *Vintage description*

A dry winter season in 2015 made for an interesting 2016 harvest. El Niño arrived in the Cape in October 2015 and the following 6 months were virtually without any rain. In our already dry-farmed, arid region the conditions were even harsher. Luckily our bushvine-vineyards could utilise deep roots to dig for water. Yield was low, berries were small and ripening was quick. Overall the white grapes were in good condition, disease-free due to the dry and windy conditions and ripened sooner than previous vintages. Alcohols are slightly lower, but fruit and aroma remains intact.