

# Essay

Chenin Blanc  
Viognier / Roussanne  
2018



## Wine description

This is a medium-bodied white blend made primarily from South Africa's classic white variety, Chenin Blanc. Chenin Blanc is known for its generosity of fruit and friendliness towards most foods. This wine shows typical Chenin Blanc aromas of pineapple, litchi and guava. A few months of lees contact enhances the texture of this wine, while still maintaining a fruity palate and fresh finish. The addition of Viognier and Roussanne adds complexity with each component contributing its distinctive characteristics to the blend, bringing out hints of pear, melon and granadilla. This wine is perfect on its own as an aperitif but will also pair well with a wide range of foods, especially sushi, oysters, Asian curries, sweet-and-sour dishes and summer salads.

## 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 is used for this wine. The addition of 25% Viognier and 9% Roussanne gives a touch of richness and also imparts elegant aromas of violets and spice. The wine was fined and filtered before bottling.

## Vineyards

The Chenin Blanc and Viognier grapes for our ESSAY white blend come from dry-land, bush-vine vineyards grown on shale soils in the Agter-Paarl region, while the Roussanne is sourced from vineyards in Stellenbosch. The shale soils produce grapes with good minerality coupled with fresh fruitiness on the palate.

## Vintage description

2018 was a warm and dry season producing smaller berries with enhanced flavour concentration. Warmer day-time temperatures combined with cooler night-time temperatures resulted in perfect fruit quality showing good flavour intensity and fresh acidity. This season produced a healthy and disease-free crop, resulting in wines with intense aromatics and great texture on the palate.

## Varietal Blend

Chenin Blanc 66%  
Viognier 25%  
Roussanne 9%

## Analysis

Alc: 13.0%    RS: 4.8 g/l  
TA: 6.4 g/l    pH: 3.49

**Wine of Origin:** Coastal Region

**Closure:** Screw Cap

**Grape Source:** Agter-Paarl

**Production:** 1300 x 12 x 750ml