



BELLEVUE

ESTATE

BELLEVUE ENKELWINGERD ESELGRAF CHENIN BLANC 2019



<u>VITICULTURIST</u>	DIRKIE MORKEL
<u>WINEMAKER</u>	ANNEKE POTGIETER
<u>ORIGIN</u>	BOTTELARY, STELLENBOSCH
<u>SOIL</u>	LONGLANDS
<u>TRELLISING</u>	UNTRELISSSED (BUSH VNES)
<u>AGE OF VINES</u>	43 YEARS OLD IN 2019
<u>YIELD</u>	4 TONS PER HECTARE

CLIMATE

THE EFFECT OF THE PREVIOUS DROUGHT WAS ONCE AGAIN FELT WITH A TINY CROP AND GRADUAL RIPENING OF THE FRUIT. TINY BERRIES ALLOWED THE PRODUCTION OF WINES WITH HIGHLY CONCENTRATED VARIETAL CHARACTER.

VINIFICATION

FERMENTATION WAS COMPLETED IN TANK AND THE WINE BOTTLED AFTER THREE MONTHS OF FURTHER DEVELOPMENT ON THE LEES.

TASTING NOTES

THIS CHENIN BLANC SHOWS RICH TROPICAL FLAVOURS OF PEACH, PEAR AND WHITE PEAR BLOSSOMS. THIS IS FOLLOWED BY A LINGERING FINISH OF GREEN APPLE ON THE PALATE. THE WINE CAN BE ENJOYED ON ITS OWN, OR PAIRED WITH SEAFOOD OR POULTRY.

<u>ANALYSIS</u>	ALC: 13.23	PH: 3.60	RS: 2.1	TA: 5.5
-----------------	------------	----------	---------	---------