



BELLEVUE

ESTATE

BELLEVUE CHENIN BLANC 2021 ESELGRAF SINGLE VINEYARD WINE



VITICULTURIST

DIRKIE MORKEL

WINEMAKER

ANNEKE POTGIETER

ORIGIN

BOTTELARY, STELLENBOSCH



SOIL

LONGLANDS

TRELLISING

UNTRESLISED

AGE OF VINES

45 YEARS OLD

YIELD

4 TONS PER HECTARE

CLIMATE

THE EFFECT OF THE CONTINUOUS 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.

ANALYSIS

ALC: 14.75

PH: 3.48

RS: 2.6

TA: 6.1



CERTIFIED
HERITAGE
VINEYARDS