

Pilgrim Wines Chenin Blanc 2020

Terroir & Site:

Situated roughly 10km out of Wellington and Paarl, the Voor Paardeberg Region is a warm growing climate region. Prevailing winds from the West Coast keeps the vineyard cool during the summer, allowing for aeration in the canopy and air flow through the bunches thus preventing mildew from developing. The soil is made up of mostly decomposed Paardeberg sandstone and some granitic clay materials. The perfect soils for the Chenin blanc!

Harvest conditions:

Voor Paardeberg region mainly cultivates dryland vineyards, which means that the better winter rain of 2019/2020 was extremely welcome.

2019 May and June were reasonably cold and wet – sufficient to meet the vineyards' cold needs. A very warm period towards the end of July caused some vineyards to experience early bud burst. However, inconsistent weather conditions during September with regular cold fronts slowed shoot growth and bud burst.

The temperatures were very moderate during December and January 2020, and as soon as the shoot growth caught up, the consensus was that the vineyards' canopies were the best in years, due to sufficient winter rain in Voor Paardeberg area, although the drought in from the past recent years still leant to smaller bunches.

The first heat wave only occurred at the beginning of February. We harvested our Chenin towards the end of February



Vinification method:

After the grapes were cooled down, we proceeded to press a half of the production as whole bunch clusters.

The other half we destemmed, crushed and fermented the production - still in bins – on the skins until dry. We had daily punch downs and concentrated extraction of the flavour in the skins. The wine was left on the skins for an additional 5 days after a complete fermentation.

These 2 portions were all separately fermented and then after they were completely fermented, these portions were blended and put into neutral barrels for 9 months for maturation.

Tasting Notes:

Differently styled than the 2019 in that it is 50% whole bunch fermented and 50% complete skin contact, red wine styled fermentation.

Color: Golden light yellow with a slight green tinge

Nose: Silmilar to the 2019, this wine is characterized by bursts of flavour, fruit forward, typically predominated by stone fruit like apricot, peach and pear. Hints of pineapple as well.

Skin ferment aromas are also be prevalent like some toffee and caramel, even perfumy notes like jasmine flower.

This wine also shows off a different dimension of orange marmalade and lemon rind, little bit of pith.

Palate: There is a great balance with a big length to this wine. There is a huge sense of age worthiness, it has a acidity that cuts through a lot of that primary sweet fruit on the nose, pulling through to the palate. Skin contact contributes to the great volume, due to that phenol and tannin extraction from the skins, adds much complexity and interest to the palet. A voluptuous, food driven wine that ends off with the perfect length.

Analysis:

Alc: 13.5 %

pH: 3.54

TA: 5.6 g/l

VA: 0.59 g/l

RS: 3.54 g/l