

Pilgrim Wines Chenin Blanc 2022

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:

With a good winter 2021 under the belt, the 2022 season was rearing to go! Everything was set and ready for Spring to arrive, even the temperatures began heading northwards a little early. But, as we can always expect, the unexpected was also lurking around the corner. A late spat of rain and a snap of cold towards the end of August made for the early excitement of Spring to be rudely interrupted.

After that initial delay, Spring sprang into action, albeit with a slight hesitance. The harvest started out early, especially with the dryland vines and then continued into the whites, but there was an urgency missing. It was only later when looking back, that the season seemed like it was slightly stunted, just missing some energy. After the whites casually strolled into the cellar, we could continue with the reds and - boy oh boy - did they take their sweet time. Always a good thing! Don't get me wrong! It's always a blessing to have more time than needed in harvest! But it is also then that you realize just how precious a commodity like "time" really is.....extremely. Use it wisely.

Vinification method:

After the grapes were cooled down, we proceeded to press **50%** of the production as whole bunch clusters, and in the same press, on top of the bunches we crushed another 25% of the grapes. The resulting juice was then naturally fermented in 300L and 500L neutral French oak barrels.

25% of the production (same grape lot) we destemmed, crushed and fermented – on the skins until dry. We had daily punch downs and concentrated extraction of the flavour in the skins.

These 2 portions were kept separate to continually taste, coupled with analysis. The maturation lasted for 10 months after the wine was bottled and stored for another 9 months prior to release.

Tasting Notes:

Analysis:

Alc: 13.0 % pH: 3.45 TA: 5.5 g/l VA: 0.53 g/l RS: 2.5 g/l