

# MONT BLOIS

WYNLANDGOED SEDERT 1884

## GROOT STEEN Chenin Blanc 2016

### Certified Single Vineyard & Estate Wine

Vineyard Age: 30 years

Picked on 8 March 2016

Location: Alluvial Clay Soil along banks of the Breede River

Production: 5 Barrels made (225 cases)

Winemaking: The winemaking is kept simple, old-school

3hrs Skin contact, then free-run juice

Natural fermentation

No Malolactic Fermentation

Time on lees 12 months

2<sup>nd</sup> & 3<sup>rd</sup> Fill Barrels (French 225L)

Unfiltered

Analysis: pH 3.1 TA 7.3g/l RS 3.7g/l SO<sub>2</sub> 133 mg/l

Drinks well now. Can easily age 6-10 years.



Tasting notes: Complex and layered with hints of Pistachios, Almonds, Cardamom, Bay Leaves, Marmalade, Blossoms, Apricots, Cinnamon and White Peaches on the nose. Big juicy wine. The fruit follows through onto the palate. Well balanced and layered with a lingering marzipan and pecan nut finish.

