

MONT BLOIS

WYNLANDGOED SEDERT 1884



GROOT STEEN Chenin Blanc 2018

Certified Single Vineyard & Estate Wine

Vineyard planted: 1987

Location: Alluvial Clay Soil along banks of the Breede River

Production: 9 Barrels

Winemaking: Kept simple and true, old-school
3hrs skin contact, then free-run
juice

Natural Fermentation

Barrel Fermented

No Malolactic Fermentation

Time on lees 7 months

2nd & 3rd Fill Barrels (French 225L)

Unfiltered

Analysis: pH 3.2 TA 6.9g/l RS 3.1g/l Alc 13.5%

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.

