

AMATRA RANGE

2015 AMATRA JONO'S WAVE CHENIN BLANC



Stellenbosch.

WINEMAKING:

Both cluster and berry sorting commenced prior to being partially crushed. The mash was pressed in a pneumatic bag press where both free run and pressed fractions were treated oxidatively with minimal chemical additives.

The juice was settled cold for two days and then 40% was decanted to old 225 litre French casks and the remaining 60% was fermented cold in stainless steel with no commercial yeast

ORIGIN:

Elgin and Stellenbosch, South Africa

TASTING NOTES:

Bright, fresh sweet melon and white peach top notes with fleshy ripe nectarines on the core and crisp green apple acidity fans out the tail on the finish. A rich, mid palate of lanoline adds depth and complexity to the wet granite stone texture.

PHILOSOPHY:

To apply a classic, cool and restrained approach to a generally accepted warmer climate variety prevalent in most of South Africa. The thought is to harmoniously balance the fresh backbone of laser-like acidity with a ripe, broad spectrum array of fruit.

VINEYARDS:

Grapes were selected from a single vineyard in Elgin on Bokkeveld Shales and Hutton soils in Stellenbosch.

Elgin vines were vertically shoot positioned on a five wire fence system planted 2.2m x 1.2m apart on south and south-east facing slopes to enhance more even budburst and resultant ripening. The vines in Stellenbosch were from old bush vines with low to moderate yields as they are old vines (about 47 years old)

Production averaged at 6-8 tons per hectare from Elgin vines and low yields of 4-5 tons per hectare on the Stellenbosch site. Harvesting took place in Elgin in March and mid-February in

strain inoculated. The wine has not been through secondary malo lactic fermentation and matured for 8 months after which both components were consolidated. A small dollop (13%) of cask matured Elgin Semillon was blended to broaden the mid palate and add complexity.

Once the wine completed maturation, the casks were consolidated and bottled.

ANALYSIS:

Alcohol: 13.5% ; Acidity: 5.6g/l ; pH: 3.41 ; Residual Sugar: 4.4g/l ; Total Extract: 22.8g/l

RECOMMENDED FOOD PAIRING:

Seared Cape salmon, Scallops, Mussels with saffron; fragrantly spiced white meat and Sushi.

RECOMMENDED BOTTLE MATURATION:

The wine is approachable in its primary stage with fresh, bright fruit aromatics and may age well for five to eight years under optimal cellar conditions. Primary white peach and fresh apple fruit aromatics may evolve into nutty, spicy baked apple and cardamom notes.

RELEASE DATE:

September 2016

ACCOLADES:

Not entered yet