



AMATRA RANGE

2018 JONO'S WAVE WHITE



ORIGIN:

Elgin and Stellenbosch, South Africa

TASTING NOTES:

Bright, fresh line of acidity like a cool wave break which supports generous, mouth filling flavours of lichees, ripe pears and white peach and finishes with a long line of almond paste and lime zest.

PHILOSOPHY:

To apply a classic, cool, and restrained approach to a generally accepted warmer climate variety like Chenin 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:

Chenin 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 5- 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 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 strain inoculated. The wine has not been through secondary malo-lactic fermentation and matured for 8 months after which both components were consolidated. Once the wine completed maturation, the casks were consolidated and bottled.

ANALYSIS:

Alcohol: 13.5% ; Acidity: 5.3g/l ; pH: 3.37 Residual Sugar: 3.2g/l ; Total Extract: 20.6g/l

Our wine is Vegan made but not registered.

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:

June 2020

ACCOLADES:

2016 Amatra White:	90 Points Tim Atkin (2017) 4* John Platter Guide 2018
2017 Amatra White:	4* John Platter Guide 2019
2018 Amatra White:	4* John Platter Guide 2020