



AMATRA RANGE

2021 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 shale, Hutton soils in Stellenbosch plus sites in Stanford and Franschhoek.

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). The small percentages from Stanford and Franschhoek on low vertically shoot positioned trellises.

Production averaged 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. Stanford site yielded a small crop picked at low sugar to enhance tension. The Franschoek component was picked at full ripeness for fruit expression.

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 70% was decanted to old 225 litre French casks, 20% was fermented cold in stainless steel and the remaining 10% in stoneware handcrafted amphorae with no commercial yeast strain inoculated. The wine has been through partial secondary malo-lactic fermentation and matured for 8 months after which all 3 components were consolidated. Once the wine completed maturation, the cask, tank and amphorae wines were consolidated and bottled.

ANALYSIS:

Alcohol: 13.3% ; Acidity: 5.5g/l ; pH: 3.4 Residual Sugar: 2.3g/l ; Total Extract: 19.1g/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:

8 October 2021

ACCOLADES:

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| 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 |