



## Bergsig Reserve Chenin Blanc 2016

main variety Chenin Blanc

vintage 2016

analysis alc: 14.3 | ph: 3.6 | rs: 2.5 | ta: 5.6

type White

producer Bergsig Estate

style Dry

winemaker De Wet Lategan

wine of origin Breedekloof

### tasting notes

Rich aroma of dried apricots and ripe citrus complemented by a touch of wood.

### ageing potential

This is an elegant, yet complex wine with excellent maturation potential.

### blend information

100% Chenin Blanc

### food suggestions

The full creamy texture of this wine makes it a great food companion.

### in the vineyard

#### Terroir:

Mediterranean climate with  $\pm$  980mm rainfall per year. The Estate is located in the upper slopes of the Breede River Valley at 240 - 350m above sea level. Winters are cold with snow until late in Spring. Temperatures during Spring are low resulting in slower ripening. Harvest usually starts 2 - 3 weeks later than other wine areas. Significant temperature variation with warm days ensures good sugar development while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials.

### about the harvest

Early morning handpicked from single vineyard.

### in the cellar

The grapes were left on the lees for 60 days for added complexity. A careful approach to wood maturation was followed, and meticulously tried and tested to ensure optimum elegance and mouthfeel. The wine was fermented and matured for 12 months in a combination of French and American 300 litre barrels.