



## Bergsig Chenin Blanc 2017

main variety Chenin Blanc

vintage 2017

analysis alc: 13.03 | ph: 3.63 | rs: 2.10 | ta: 6.1

type White

producer Bergsig Estate

winemaker De Wet Lategan

wine of origin Breedekloof

### tasting notes

Lively tropical fruit aromas dominated by golden apple and pineapple flavours with a tingly acid mouth sparkle. Enjoy with white meat, fish or creamy pasta.

### blend information

100% Chenin Blanc

### 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.

### in the cellar

Early morning handpicked from single vineyard. Left on the lees for added complexity.