

# WANDERING CELLARS

LIMITED RELEASE HANDCRAFTED WINES

## 2022 Old Vine Chenin Blanc



<b>Release Date</b>	Fall 2023
<b>Vineyard Location</b>	Bottelary Hills, Stellenbosch, Wine of South Africa
<b>Varietal Composition</b>	100% 1982 Bush Old Vine Chenin Blanc
<b>Viniculture</b>	Alcohol = 14.0% pH = 3.49 TA = 4.7 g/L RS = 2.52 g/L
<b>Winemaker's notes</b>	<p>Our Old Vine head-trained grape vines were planted in 1982, never yielding more than two tons per acre. Unirrigated and planted in old granite topsoil and crumbly clay sub-soil.</p> <p>The vineyard faces primarily Northwest and is influenced by False Bay on the southern part and the Atlantic to the west. Rainfall is relatively low, giving rise to thin cloud cover that provides respite from the summer heat.</p> <p>The grapes were hand-harvested and lightly pressed using a 120-liter basket press. The pressed juice sat for 24 hours to settle before racking into oak. The wine was native fermented in 100% neutral 400 and 350-liter barrels and small demijohns.</p> <p>Once the wine was fermented dry, Sur lie aging with monthly Bâtonnage being mindful to keep the wine fresh (the French term for stirring settled lees back into wine). The wine remained on the lees for twelve months until it was bottled.</p> <p>The 1982 sticker on the neck of the wine bottle guarantees the grapes are certified old vine.</p>
<b>Tasting and Food Suggestions</b>	<p>Light golden color. Layered expressions of stone fruit such as apricots, peaches, and nectarines. Creamy and plush, showing honeyed pineapples. Balanced and structured, complimented by a delicate minerality.</p> <p>Enjoy this refreshing wine with light and delicate food such as raw and lightly cooked shellfish, light crab, and prawns, steamed or grilled fish, pasta, or risotto with spring vegetables.</p> <p>Drink now or hold for five-plus years to reveal the true potential of this wine.</p>

