

CHURCH

STELLENBOSCH

Sun-kissed Stellenbosch fruit promises an exciting palate with vivid aromas of young apricots and baked lemon toned with mellow notes of citrus blossom, lemongrass and thyme.

CHURCH 2021

STELLENBOSCH CHENIN BLANC

A place where people go to be together, united in purpose, to seek refuge, guidance, peace. Sometimes to celebrate and sometimes to mourn. Sometimes simply because it's Sunday. Always together. We honour these places and all of the reasons people congregate. May we find our way together. The Lutheran Church sketched on our Stellenbosch Chenin Blanc label was built in 1854. Stately yet simple, with an understated beauty, today it's an art gallery, and an example of Stellenbosch's great character. We chose this beauty to represent our own beauty, a Stellenbosch Chenin Blanc, showcasing the beauty of Chenin Blanc from this extraordinary region.

TASTING NOTES

Crisp, with floral and fruit aromas, followed by a bouquet of baked lemons and honeydew, enticing citrus rind on the palate, smooth, long, dry finish, the Church 2021 Chenin perfectly supplements salt and pepper squid, or any fresh seafood. Enjoy now, chilled.

VIN TAGE CONDITIONS

The fruit is sourced from the Bushvines in the Polkadraai Hills and Botterlary Hill wards in Stellenbosch.

VINIFICATION

The grapes are 100% whole bunch pressed with Champagne cycle on a pneumatic press. Spontaneous malolactic fermentation and maturation takes place in barrique. Fermentation peaks at 20°C. The barrels are 100% French, mainly Damy, D&J's Marcel Cadet and Taransaud 225 and 300 Litres (l/c), Maturation occurs at 11 months in second, third and fourth filled oak barrels. Maturation on gross lees. Stirring of lees only during the first couple of months. IPW certified. Yield average of 6 ton/ha.

COMPOSITION	100% Chenin Blanc
ORIGIN	Stellenbosch, Western Cape
PRODUCTION VOLUME	1380 Litres

ALC 12.82% | RSg/l 1.0 | TA 6.2 g/l | pH 3.29 | VA 0.44

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