

TERRE BRÛLÉE Le Blanc 2019



Winemaker	Vincent Carême
Varietal Blend	100% Chenin Blanc
Location	South Africa
Appellation	Swartland
Alcohol Content	13%
TA	5.5 g/l
pH	3.5
RS	3 g/l

Accolades
90 points *Wine Spectator*

Certifications
Integrated Production of Wines
(IPW) Certified

Other
Vegan Friendly

VINEYARDS:

Vincent Carême of Domaine Vincent Carême in the Loire Valley, brings his expertise and techniques from France to Swartland in this flagship bottling of which 2019 marks the sixth vintage. Vincent is passionate about Chenin Blanc, making several styles of the varietal, and he firmly believes that the quality of the wine is determined in the vineyard. He's found his spiritual home in South Africa and is excited about the promise of Chenin Blanc here and all that it can do. The grapes for Terre Brûlée are from blocks with predominantly shale and granite soils in southern Swartland between Agter Paarl and Perdeberg. The dry farmed, unirrigated bush vines average 40 years of age, are 656 feet above sea level and are set in soils of decomposed granite.

VINTAGE:

2019 was a relatively small harvest, still bearing the consequences of the three previous years' drought. There was more rain during the growing season however which allowed the drought-stricken soil to replenish moisture levels and the vines to be under less stress.

Temperatures were moderate during harvest with no heat waves during the picking season allowing the grapes a good acidity and more juice. It is a well-balanced vintage producing elegant wines of quality.

VINIFICATION AND MATURATION:

Harvest was carried out completely by hand. Grapes were whole bunch pressed and only natural, wild yeasts were used throughout the winemaking process. Fermentation and aging took place for nine months on its fine lees in stainless steel tanks (40%), wooden tank (40%) and 500 liter new French oak barrels (5% new wood).

TASTING NOTES:

A crowd-pleasing Chenin Blanc that is perfect for any day of the week, this lush bottling delivers notes of honeysuckle and citrus which are balanced by a bright, seamless acidity.



C/C CAPE CLASSICS

CAPECLASSICS.COM