

Piet Bok se Bos Steen 2018

A.A. BADENHORST, SWARTLAND APPELLATION, SOUTH AFRICA



HARVEST & VINTAGE NOTES

After working with this vineyard for 10 years, Badenhorst decided to bottle it on its own for the first time. The vineyard was planted in 1968 on a fertile well-drained granite soil. Its 0.85ha yields around 1,300L of juice. The name is the original name of the site and refers to the previous owner of the farm that had a small house amongst a few bluegums trees overlooking the vineyard. The vineyard is at the bottom of a steep granite slope so benefits from underground water flowing over the bedrock.

Grapes were hand-picked into picking crates and chilled overnight in a coolroom. The parcel is pressed together without destemming and the juice is run-off directly into a 1,200L cask. The juice from this site is always higher in acidity and nutrients, so the fermentation is pretty rapid compared to the rest of the parcels, taking a few months to complete. The wine stays on its gross lees for the entirety of its maturation. Bottled without fining or filtration.

On average more freshness and linearity are found in this vineyard. The wine shows the classic Badenhorst hallmarks of old wood, moderate alcohol and stony minerality. Taut, saline and very focused, it's a deliciously refreshing Chenin Blanc.



WINEMAKER: Adi Badenhorst

GRAPES: 100% Chenin Blanc

ALCOHOL: 13.05%

RESIDUAL SUGAR: 4.4 g/L

TOTAL ACIDITY: 6.2 g/L

PH: 3.11 g/L

TOTAL SULPHUR: 93 ppm



Tim Atkin MSW

Tim Atkin South Africa Special Report, 2019

