



2021

SECATEURS RIVIERA

SWARTLAND APPELLATION * KALMOESFONTEIN, SOUTH AFRICA



Secateurs are the tools used to shape bushvines during the winter pruning and pick the ripe grapes in summer.

The grapes are from an old Chenin blanc vineyard planted in 1972 and situated next to a dry river with sandy decomposed granite soils. They are harvested when the tannins are ripe and the fruit has turned golden yellow from the Swartland sun.

VITICULTURE/VINIFICATION

Fruit is picked by hand and cooled in a refrigerated room overnight. Around 60% of the grapes are placed partially whole bunch and partially destemmed in a concrete tank. Some juice is pressed and run on top of the grapes to get the fermentation going. Partly skin contact, partly carbonic maceration. Some juice is run off into old casks towards the end of fermentation after which more whole bunches and destemmed grapes are used to fill the tank once again – continuous fermentation kind of approach. Tank is eventually pressed after about 3 weeks.

Wine matures for 10 months in old casks on top of the gross lees. The wine is bottled straight from cask and usually has a slight haze as no filtration is done either before or during bottling.

TASTING NOTES

Aromas of bruised peaches, rhubarb and custard sweets and earl grey tea. Chalky and long finish.

TECHNICAL INFORMATION

VARIETALS:	85% Chenin Blanc, 8% Semillon, 7% Colombar
ALC:	13.17%
RS:	2.2 g/L
TOTAL ACIDITY:	5.1 g/L
TOTAL SULPHUR:	39 ppm
pH:	3.56

SCORES

