



## Collectors Reserve

### The Cape Garden Chenin Blanc 2018

#### BACKGROUND

Inspired by Cape Town's radiant energy and creative demeanour, our new premium offering - The Collector's Reserve - is a unique range specially crafted by our winemakers using only the finest grapes from Cape Town's best vineyards. To truly connect the Winelands and City, we have handpicked prominent landmarks in Cape Town and commissioned a vibrant Capetonian artist - Theo Vorster - to impart his vision of these landmarks onto each bottle. This range has been designed as a collector's item for both wine and art lovers alike.

#### WHAT'S IN A NAME

The Company's Garden in Cape Town dates back to when fresh produce and supplies were first provided to ships rounding the Cape. Although originally a vegetable garden, it was not long before the first Chenin Blanc vineyards were planted, and today, the Gardens are recognised for their contribution to the Cape's horticultural heritage. The Chenin Blanc is a true tribute to these Gardens and the origins of Chenin Blanc in the Cape of Good Hope.

#### THE VINEYARDS

The grapes were selected from a vineyard on the open Easterly side of the valley where the cool sea breeze from Table Bay meets the dry warmer inland air. The block is North-East facing, resulting in the vines being exposed to sunlight from early in the morning which ensures early and even ripening in the start of the season. The soils are sandy loam, allowing for good draining of excess surface water with good water retention lower down. The other block is on the open westerly side of the valley that faces to the West, exposing it to the sun until it sets into the ocean. The soils are fairly deep and of the Yellow Clovelly and red Hutton forms, which have a fair amount of clay content for good water retention.

#### THE WINEMAKING

Two selected vineyards were used the one was hand harvested and the other one by machine. The juice was cold settled with regular lees stirring for three days, before being divided into three portions for fermentation. Of these portions 14% was cold fermented in a stainless steel tank, racked after fermentation and left on its lees for 9 months, while 66% was fermented and matured for 9 months in a combination of new and old French oak with regular less stirring, 16% was enrich with fresh juice during fermentation and matured for 9 months in an combination of new and old French oak with regular less stirring. Another 4% was fermented in open fermenters till dry and the free-run wine matured afterwards for 9 months in American oak barrels. Before the final blend was made, all the different components were tasted and only the best selected for this unique wine.

#### WINEMAKER

Martin Moore and Kobus Gerber

#### COLOUR

Light straw with green edges.

#### NOSE

Combination of pineapple, apricot roll, dried mango, green apple, cinnamon and vanilla flavours.

#### TASTE

Elegant wine with lime, sweet apricots, oak spice and vanilla with a creamy texture.

#### FOOD PAIRING

Serve with onion tart, Thai green curry, grilled fish and rich creamy dishes.

#### ALCOHOL

13.05%

#### RESIDUAL SUGAR

1.94g/l

#### TOTAL ACIDITY

6.45g/l

#### PH

3.27

