

Bloemcool

SONDEBOK STEEN

WINE STORY

A SONDEBOK IS A 'NAUGHTY' CHILD, OR BLACK SHEEP, SOMETHING DIFFERENT WHICH GOES AGAINST THE GRAIN. OUR CHENIN BLANC TENDS TO BE THE SUBJECT OF MUCH EXPERIMENTATION, PUSHING BOUNDARIES OF THIS STUNNING VARIETY AND ITS VERSATILE NATURE. A CHENIN OF EXTRAVAGANCE AND ODDNESS.

WINEMAKING INFO

HAND PICKED @ 24.8 BRIX. THE WHOLE BERRIES WERE DESTEMMED AND TRANSFERRED TO A STAINLESS STEEL TANK FOR 3 DAYS. THE MUST RECEIVED SOME FERMENTING CHENIN BLANC JUICE TO START NATURAL FERMENT. SKIN CONTACT WAS ALLOWED FOR 3 DAYS AFTER WHICH THE GRAPES WERE GENTLY BASKET PRESSED, SEPARATING THE FREE RUN AND PRESS WINE. COLD FERMENTATION CONTINUED IN TANK FOR 8 DAYS AFTER WHICH THE JUICE WAS TRANSFERRED TO 2ND AND 3RD FILL FRENCH OAK BARRELS. THE WINE MATURED FOR 8 MONTHS ON THE LEES BEFORE BOTTLING.

TASTING NOTE

CHENIN IS PERFECTLY SUITED FOR GROWING IN THE SOILS OF PAARL, AND THIS REFINED STYLE OF WINE GOES AGAINST THE STANDARD GRAIN. WITH FINE STONE FRUIT, ORANGE AND PUNGENT NAARTJIE PEEL ON THE NOSE, THE SAVOURY AND COMPLEX PALATE REFLECTS A GRAINY TEXTURE DEVELOPED FROM THE 3 DAY SKIN CONTACT. THE PERFECT DINNER WINE, REQUIRING TIME IN THE GLASS AND SLOW TASTING TO ALLOW FOR ALL ITS FACETS TO UNFOLD.



CULTIVAR

CHENIN BLANC

VINTAGE

2015

AMOUNT BOTTLED

434

HARVEST DATE

02/05/2013

BOTTLING DATE

29/10/2015

ANALYSIS

ALC	14,5
RS	2
PH	3,43
TA	5,3
VA	0,32

VINEYARD INFO

FAIRVIEW BLOCK 39, THE TRELLED FAIRVIEW VINES GROW ON THE SLOPES OF PAARL MOUNTAIN, ON DECOMPOSED GRANITE SOILS.