

THE WINES

METZER FAMILY “MARITIME” CHENIN BLANC 2019



VARIETAL:

100% Chenin blanc. A single-vineyard wine from a bush vine parcel planted in 1980. The vineyard is situated a mere 4 km's from the shores of False Bay.

VINIFICATION:

This Chenin Blanc has been fermented and aged as naturally as possible, without intervention and in search of an authentic reflection of its origin.

The grapes were handpicked in the early morning hours to preserve fruit integrity. The fruit was then gently pressed after a brief period of skin contact.

The juice was settled overnight without the use of settling enzymes and from here it was fed directly to French oak barrels (all seasoned oak) where fermentation occurred spontaneously. The wine was aged on its lees in barrel for 9 months, with no batonage. The wine was bottled after a coarse filtration in November 2019.

TASTING NOTES:

The vineyard's pure fruit quality radiates pear, white peach and lemon. Bright stone fruit follows through on the palate which is marked by a rich texture and a thrilling line of acidity. The wine has a persistent finish showing subtle hints of white spice and orange blossom.

AGING POTENTIAL:

The wine delivers immediate drinking pleasure but will gain in complexity with further cellaring. Optimum drinking : 2021 - 2026(8° C).

ANALYSIS:

Alcohol: 13%
T/A: 6.1 g/l
pH: 3.38
R/S: 1.2 g/l
Sulphites: 76 mg/l

ACCOLADES: 96 Winemag - 95 Tim Atkin