



OPSTAL

Since 1847

CARL EVERSON CHENIN BLANC 2018

CULTIVARS

100% Chenin Blanc

NOTES FROM THE WINEMAKER

The beauty of this wine is even though it stays the same each year (as it's harvested from the same *Single Vineyard* classified block on the farm), each year is different. The 2018 vintage shows some restraint at first, even a bit shy, but then opens up to show quince and pineapple notes with a freshness and finesse ever present on the palate as yellow peach flavours run through your mouth. The distinctive depth and complexity of fruit we've learned to appreciate and love of the Carl Everson Chenin, is on show again with the 2018. These precious 36 year old vines, old French barrels, spontaneous fermentation and minimalistic cellar intervention in the end proclaim our Slanghoek terroir through this wine.

PAIRS WELL WITH

Pork Belly | Duck Breast | Bobotie | Pear Tartlets

WINEMAKING

The 2017 ripening and harvest season was a very dry and healthy one which actually proved a challenge for spontaneous fermented wines. The yeast populations in the vineyard were smaller and available nutrients (food for yeast cells) also less. As a result, patience was key as alcoholic fermentation only finished after 2 months in the barrel where after the wine spent a further 8 months in those old French barrels (400 & 500L), before bottling in January 2018. A 5% skin fermented component is an addition to the 2018 vintage which adds great texture.



VINTAGE AWARDS

2012	Platter Guide 5*
2013	Platter Guide 4,5*
	Christian Eedes 94/100
2014	Jamie Goode 92/100
	Christian Eedes 94/100
2015	Platter Guide 5*
2016	Platter Guide 4,5*
2017	Platter Guide 4,5*

ANALYSIS

Alcohol % (V/V)	12.9
Residual Sugar (g/l)	1.6
Total Acidity (g/l)	5.2
pH	3.5

HERITAGE RANGE