



Jacaranda Wine Estate, Wellington, South Africa
+27(0)82 555 1150 or +27(0)72 432 6716

Jacaranda Salt Old Vine Chenin Blanc 2021

Tasting Notes

This single vineyard had been planted 1979. A bold wine, complex, concentrated and- multi-layered. On the nose, apple and quince notes, which carry through to the palate. On the palate, flavours of salted caramel, well integrated oak, fresh, natural acidity and complex fruit flavours.

Wild fermented in barrel and matured for 10 months in 2nd and 3rd fill, 300L and 500L Perle Blache Barrels

Terroir

Decomposed Granite soils and Mediterranean climate. Yields are extremely low at about 1t/ha for this vineyard, hence the complexity and concentration. Voor Groenberg summer days in Wellington are typically warm and sunny, with cooler nights and a light afternoon breeze which helps to keep the vines and grapes healthy.

In the cellar and vinyard

Sustainable and responsible vineyard practices are the core of our winemaking philosophy, we are working exclusively with certified organic fertilizer and spraying material. In the cellar, full bunch pressing and maceration for 2 days , thereafter, nature takes control. Spontaneous fermentation with the grapes' native yeast. Slow fermentation and maturation in 500 L Perle Blanche white wine barrels. Our wines are made the most natural way as possible, to keep the characteristics of our fruit and soil alive in the bottle. Filtered only once before bottling.

Analysis

14.00Vol% Alc 1.6g/L RS 6.6g/L TA 3.29 pH

Vintage 2021

Due to cooler weather conditions throughout the ripening period, harvest started and ended two weeks late. Ample winter rainfall helped with building up water reserves. Healthy fruit and beautiful acidity levels in the white wines, elegance and old world style for our reds.