

olifantsberg | 2015

OAKED WHITE
FROM BUSH VINES



CHENIN BLANC



This versatile wine exudes various layers of fruit - an entertaining feast for the palate. The elegant oak contribution adds to the texture and complexity of the wine, and develops into a rich and creamy finish to this delicious wine.



Done in collaboration with like-minded farmers who share our love for Chenin Blanc. Mainly older bush vines and some younger vines from unique sites were chosen to create this exciting wine. Natural fermentation took place in a 5000 litre French oak cask, some 2000 litre French oak foudres, seasoned barrels and stainless steel tanks. The use of different vessels meant different expressions of the Chenin Blanc fruit. The wine was aged for 9 months on the lees contributing to the freshness and richness of the wine.



Chenin Blanc



4 Star Platter



ALC %	RS	TA	pH
13.5	3.60g/l	5.00g/l	3.48



CHENIN
BLANC

BLANC

GRENACHE
BLANC

BLANC DE
NOIR

SYRAH

PINOTAGE

SILHOUETTE