

olifantsberg | 2016

CLASSIC WHITE
RHÔNE STYLE BLEND



BLANC

A refreshingly modern take on a classic white blend - Rhône-inspired but proudly Breedekloof terroir! The white Rhône varieties, Rousanne and Grenache Blanc, dominate the aromatics of the nose and pallet, while Chenin Blanc and Chardonnay add layers of fruit and complexity. A very enticing wine. Beautiful balance between savoury, floral and opulent fruit aromas. Fairly full bodied and richly textured supported by a keen line of acidity.

The individual grapes are whole bunch pressed to ensure elegant extraction. Natural fermentation took place in seasoned French oak barrels adding layers of complexity. The blended wine was aged for 10 months on the lees contributing to the freshness and richness of the wine.

Rousanne & Grenache Blanc grown on shale/granite soils (aged 4-7yrs); Chardonnay & Chenin grown on sandstone/shale soils (aged 10yrs). Echalas & trellised vineyards.

5* PLATTER 2018 / 93 TIM ATKIN 2017 / 93 WINEMAG CAPE WHITE BLEND REPORT 2017

ALC %	RS	TA	pH
14.0	2.1g/l	5.6g/l	3.34



CHENIN
BLANC

BLANC

GRENACHE
BLANC

BLANC DE
NOIR

SYRAH

PINOTAGE

SILHOUETTE