

Rall White 2013

Blend:

Chenin blanc, Verdelho, Chardonnay, Viognier

Vineyards:

Mostly Swartland (Paardeberg) and some Stellenbosch (Bottelary and Helderberg)

Soil: Mostly decomposed granite and some gravel

Vinification:

The grapes are picked as early as possible and rushed to the cellar where depending on the varietal it could either be crushed and destemmed or transferred directly into a tiny manually operated basket press to be processed whole bunch. The unsettled juice now goes into older french barrels with nothing but sulphur added at this stage. Fermentation occurs naturally without the addition of any yeasts or nutrients and usually takes between 3 to 9 months to be completed depending on the variety. The wine stays on the lees in barrel with regular battonage for 10 months before blending and bottling.

Alc: 14.38%

TA: 5.6 g/l

pH: 3.42

RS: 2.3 g/l

Winemaker's Notes:

With a cold and wet 2012 winter 2013 was potentially a great vintage if the grapes were picked at the right stage. The grapes ripened at lower sugar levels than usual which had the added benefit of greater acidity and freshness than usually is the case.

The 2013 has the concentration of previous vintages but with a naturally low pH and a very mineral core from the dominating Swartland Chenin. The texture and floral notes from the Verdelho and Viognier makes this an interesting match with most seafood and Asian inspired dishes. Drink now or over the next 5 years.

