

BAD BROTHERS WHITE

VINEYARD: A fourteen year old vineyard standing on loamy soil with an east/west row direction and perfect exposure for ripening.

CLIMATE: Enough cold during the pre-season ensured even budding. Moderate conditions prevailed during most of the harvest with cool nights. Overall, very good conditions for ripening and harvesting.

HARVEST: The development of the grapes were meticulously monitored, and picked at the optimum ripeness during the third week of February. The grapes were night-harvested by machine. Production of 9000 litres per hectare.

WINEMAKING: Grapes harvested at 21B, destemmed, crushed and only very clear juice are fermented with Vin7 yeast in stainless steel tanks at 13 C. After fermentation the wine was racked of the lees, stabilized and bottled.

Vintage	2022
Variety	Chenin Blanc
Category	Bad Brothers
Origin	Robertson Valley, Western Cape, South Africa

ANALYSIS

Alcohol	11.5 vol%
Sugar	2.4 g/l
Ph	3.44
Acidity	5.8 g/l
V/A	0.55

TASTING NOTES: Light, straw colour. Pear drops and pineapple fruit on the nose follows through on a medium bodied, well balanced palate. Good acidity ensures good length and freshness. Ideal with seafood.