



BOTANICA

WINES

THE MARY DELANY COLLECTION

CHENIN BLANC

— 2017 —



IN THE VINEYARD

Wine of Origin : Citrusdal Mountain

Altitude: 500m

Distance from sea: Approximately 30km

Soil : Red sandy soils (decomposed sandstone) over a layer of clay

Age of vines: Planted in 1957

Trellising: Bush vine

Irrigation: Dry farmed

IN THE CELLAR

The grapes for this wine were hand harvested at optimum ripeness, hand sorted, crushed and destemmed. The juice was immediately pressed and cold settled for 2 days at 10 °C. Half was spontaneously fermented in stainless steel tanks and half was spontaneously fermented in 4th fill 400 litre French oak barrels. After fermentation the wine was left on the fine lees in tank barrel for 9 months before blending and bottling.

No malolactic fermentation.

TASTING NOTES

Complex and elegant, with layers of pure, concentrated pear, citrus and stone fruit flavors, mouth-watering acidity and a tangy, mineral core.

ACCOLADES

Hailing from the fabled terroir of South Africa's Skurfberg, this iconic Cape Chenin boasts a stellar 7 maximum 5-star ratings in Platter's South African Wine Guide since its 2009 vintage debut.

Platter's SA Wine Guide : 5 stars

Tim Atkin MW : 96 points

Winemag.co.za (Christian Eedes) : 95 points

Vinous (Neal Martin) : 92 points

Jancis Robinson : 17 points



Alc : 14%

TA : 6.3 g/l

RS : 3.7 g/l

pH : 3.22

Vegan friendly

Production : 6256 bottles

www.botanicawines.com

Devon Valley Road - Stellenbosch