



SUPERSINGLEVINEYARDS
SOUTH AFRICA



PELLA
Tenui et non dimittam



Kanniedood Chenin Blanc 2020

Hand-harvested, sorted and de-stemmed. Old hardy bush vines, surviving decades of formidable conditions, resulting in highly complex fruit; hence the name 'Kanniedood', meaning 'cant die/diehard' in Afrikaans.

Yielding only 5 tons per hectare. The fruit undergoes fermentation in French and Hungarian oak; after fermentation, the wine remains in barrels for a further 8 months for natural stabilization. Bâtonnage is carried out on a scheduled basis, to add complexity and a 'buttery' mouth feel.

VINEYARD: Stellenbosch

TASTING NOTES:

Rich layers of citrus, peach and apple blossom, enhanced by a buttery mouthfeel, lifted by fresh acidity.

This Chenin Blanc can easily mature up to 10 years.

ALC: 13.78 TA: 6.4 RS: 3.0 pH: 3.32