



Vivat crescat floreat

TEDDYHALL

Dr Jan Cats Chenin Blanc Reserve

main variety chenin blanc **vintage** 2012 **analysis** alc: 14.5 | ph: 3.23 | rs: 5.0 | ta: 6.9
type white **producer** Teddy Hall Wines **style** dry **winemaker** Teddy Hall
wine of origin Stellenbosch



tasting notes

Bright gold with green tinge, tropical fruit salad nose - pineapple and some quince. On the palate the balance is impeccable with grapefruit, vanilla and baked apple flavours. Underlining the wine's pedigree is an intense finish which lingers long after the mouthful has been swallowed.

ageing potential

This wine will continue to improve for many years and should show best between 2017 to 2019.

food suggestions

Suitably versatile, the Chenin blanc Reserve will pair well with a range of seafood dishes, chicken, pasta or vegetarian fare.

vineyard

Originally planted in 1986, the Chenin blanc bush vines are well suited to the broken shale soils on this unique hillside site in the Koelenhof hills. Irrigation is provided by means of overhead sprinklers only when truly needed, but the vineyard is in essence a dry land one. As a result the average yield is a relatively low 5 tons per hectare - but the quality is superb!

harvest

Once the sugar levels or ripeness had reached 25.4° Balling the grapes were picked. That Acidity was recorded at an average of 7.5g/l.

cellar

As is standard practice, the grapes arrived at the winery in the early morning - before the fruit warmed up with the heat of the day. Only the free run juice was used for this Reserve wine. It was settled overnight in stainless steel tank. The clear juice and fluffy lees was racked off first thing the next morning, directly into French oak barriques - and left to start fermenting on its own. No commercial yeasts were used. The barriques were topped up two months after the fermentation stopped. They were then tightly sealed until just a few days before bottling when I tasted through the barrels to make my selection. The oak was 35% new with the remainder a combination of second and third-fill. Depending on the vintage conditions, the wine spends between 8 and 14 months in barrique.