

BROOKDALE E S T A T E

BROOKDALE CHENIN BLANC 2019

VINTAGE

The white wine harvest for 2019 was short and compact. We received good rainfall during the winter of 2018 and a very temperate ripening period. Harvest started at the end of January. A very warm period at the end of January accelerated the harvest activities, although the temperatures fluctuated significantly after this, thus stabilizing the pace of harvest. Regular rain showers and cooler weather towards the end of February caused majority of the grapes to reach sugar levels at a slow pace and to ripen with lower sugar levels. Grape analyses were initially promising at the beginning of the harvesting season, gradual ripening allowed us to pick earlier to preserve natural acidity and freshness. This led to good quality and flavour of our Chenin Blanc.

TASTING NOTES

This wine is medium yellow in colour, the nose displays notes of white flowers, dried citrus peel, stone fruit & hints of vanilla spice. The palate is complex and further displays stone fruit with a mineral core. An elegant and refined vintage, with a beautiful rich texture and bright limey acidity finishing with a lingering aftertaste.

WINEMAKING

The grapes were hand-picked at different stages to achieve balance in the final wine. The fruit was gently whole bunch pressed before fermentation took place with natural yeasts in 500 litre French oak barrels (10% new), with about 80% of the volume completing malolactic fermentation. The wine was aged on lees for ten months in barrel before being bottled with a light filtration and left to mature in bottle for a further nine months before release.

ALCOHOL	13,5% Vol
TOTAL ACIDITY	5,5 g/l
pH	3,4
RESIDUAL SUGAR	2 g/l



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