



Spioenkop Wines

From the very beginning, it was our crucial goal to source the perfect grapes in Elgin that are unique and fit in the style of wine that was already in my head ...

Spioenkop "Johanna Brandt" 2017

Grapes	100% Chenin Blanc from shale soil of Spioenkop
Aspect	West plantings on terraces
Altitude	200 - 270 m
Distance from the sea	11 km
Soil type	shale soil B1 & B4
Rootstock	R110 & R 101-14
Age of the vines	10 years
Trellising	cordon on steep terraces
Harvest date	the 8 th of February 2017



Winemaking record Hand-picked grapes in small 18 kg crates, overnight in the cool store (10°C) and then destemmed and slightly crushed. 4 h juice extraction/skin-contact in a red fermentor. The grape-skins were slowly pressed in our stainless steel basket press (JLB 5).

Maturation prior to release 11 months on its natural fine lees in older French barrels.

Bottling the 22nd of December 2017 (roughly 4000 bottles)

Wine analysis	Alcohol	13,66 %
	Total acid	6.80 g/l
	pH	3,20 g/l
	Residual sugar	4.30 g/l

Cellaring potential 8 - 10 years

Winemakers comments We said goodbye to our "1900" Chenin Blanc label, with great honour (our 2015 vintage received 5 stars in the Platter Wine Guide 2016) and started focussing 100% on our own Chenin Blanc grapes growing on steep slopes with two different soil structures. Johanna Brandt is born out of our shale rocky soil and reflects minerality and power in her style of wine (see her pH level).

Pale lemon straw colour with a clean nose of fruit and blossoms. We smell lilac and tulip flowers, citrus fruit zest, elderberry, quince, ripe fig, nuttiness and spices. On the palate there is the layered complexity of some nuttiness from the barrel maturation with bruised apple, peach and nuances of freshly cut mushrooms. Pickling spices and white citrus blossoms come through with a fine minerality. Beautifully balanced acidity and intense core. Like Sarah Raal '17, this is a fresh, crisp and elegant wine, with tremendous depth.