



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 "Sarah Raal" 2019 - W.O. Elgin

Grapes	100% Chenin Blanc from ferricrete soil of Spioenkop
Aspect	West plantings on terraces
Altitude	270 - 290 m
Distance from the sea	11 km
Soil type	rocky ferricrete soil B1 & B4
Rootstock	R110 & R 101-14
Age of the vines	11 years
Trellising	cordon on steep terraces
Harvest date	the 7 th of February 2019



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 fermenter. The grape-skins were slowly pressed in our stainless steel basket press (JLB 5). No additives or yeast are involved during winemaking (like always).

Maturation prior to release
9 months on his natural fine lees and 3 months maturation in old French barrels

Bottling
the 18th of December 2019 (roughly 2200 bottles)

Wine analysis	Alcohol	13.28 %
	Total acid	6,23 g/l
	pH	3,18 g/l
	Residual sugar	5,48 g/l

Cellaring potential
5 - 8 years

Winemakers comments
Pale lemon straw colour with a clean nose of unexpected linear purity of fruit. We smell white peach, pineapple, apple and pear notes, rounded off with a touch of chalkiness, earthy stone minerality. On the palate the layered complexity of mandarine zest, apple, pickling spices, white citrus/jasmine blossoms, grapefruit pith and a fine minerality surprises. The beautifully balanced acidity and intense core complements a wine that is fresh, crisp and elegant with tremendous depth.