

DORAN VINEYARDS



BARREL FERMENTED CHENIN BLANC WO SWARTLAND



Harvesting/Cellar:

Paardeberg in the Swartland, which adjoins our farm. These are dry land bush vineyards that ripen their grapes slowly, with only the limited rainfall of the Paardeberg area available; resulting in small bunches and berries.

Grapes were harvested when the aromas were fully developed, resulting in a richer, riper style.

Grapes are cooled overnight, before it is destemmed and crushed, and left for 4 hours to obtain skin contact.

Fermentation:

After the wine has settled, it is racked into a selection of older 300L barrels for fermentation. Fermentation is natural and commences for 30 days. The wine is left on the lees in the barrels until bottling 10 months later.

Winemaker's notes:



A richer, riper style, some waxiness with quince, sultanas, baked apples and pear notes.

Technical analyses:

Alc: 13%
pH: 3.4
TA: 5.3 g/l
RS: 2.1 g/l

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