

# THE DRY LAND COLLECTION

## *Courageous OLD VINE Barrel Fermented Chenin Blanc 2021*

Winemaker: Albertus Louw & Natalie Kühne  
Cultivar: 100% Chenin Blanc  
Appellation: Paarl



### CHEMICAL ANALYSIS

Alcohol:	14.17% by vol
Residual sugar:	4.3 g/l
Total acidity:	6.0 g/l
pH:	3.52

### THE RANGE

The Dry Land Collection Wines are made from grapes of dry land vineyards, which showcase the uniqueness of the wines grown in this testing terroir. The wine is made in a new world style, complex with ample fruit and structure.

### THE VINEYARD

The grapes were hand-harvested from 36-year-old bushvine vineyards in the Paarl area. Harvesting took place in mid-February at a minimum of 24° Balling in the early morning when it was still cool. The soils, made from mainly decomposed granite and Malmesbury shales, are deep and strong in structure. These vineyard blocks used little to no irrigation as they primarily relied on winter rainfall.

### THE WINEMAKING

After the grapes were de-stemmed, skin contact was given for two hours, and the juice was extracted. Only free-run juice was used, and great care was taken to make sure that the juice was clear before fermentation. This ensured that the pure, concentrated fruitiness of the dryland grapes were infused into the wines.

Made in a rich and ripe wooded style, this Chenin Blanc was fermented and matured in 500-litre French oak barrels for ten months and was aged a further six months in the bottle. Together with the age-old traditions of Dry Land viticulture, it resulted in a very aromatic and richly textured wine, with characteristics typical to Chenin Blanc grown under these conditions.

### TASTING NOTE

**Colour:** Pale gold

**Bouquet:** Citrus, pear, peach and pineapple notes are only some of the aromas evident in the aromatics of this wine.

**Taste:** The palate boasts hints of citrus, litchi and vanilla, while the finish is crisp with a well-defined acidity.

### FOOD PAIRING

This wine pairs well with seafood dishes, fragrant chicken curry and rich cheeses!

### MATURATION POTENTIAL

Ready to be enjoyed now with the potential to age further for eight years.