



Cape Original Chenin Blanc 2020/\$9.99



DESCRIPTION

The establishment by the Dutch East India Company of a refreshment station at the Cape in 1652 had one single aim: to provide fresh food to the company's merchant fleet on their voyages to India and surrounding areas. But much more evolved than that - the establishment of a trading station led to a flourishing wine industry and later to the birth of a nation.

Jan van Riebeeck, the first governor of the Cape, planted a vineyard in 1655, and on 2 February 1659, the first wine was made from Cape grapes. This led to the planting of vines on a larger scale at Roschheuvel, known today as Bishopscourt, Wynberg. Van Riebeeck strongly encouraged farmers to plant vineyards although initially they were most reluctant.

There were many setbacks in the beginning, chiefly because of the farmers' ignorance of viticulture. Things improved when Van Riebeeck was succeeded in 1679 by Simon van der Stel, who was not only enthusiastic but very knowledgeable about viticulture and winemaking. He planted a vineyard on his farm Constantia and made good wine from the outset. Later, Constantia was acquired by the Cloete family and their wines became world-famous. To this day, Constantia wine is mentioned when the world's finest examples are discussed.

The Dutch had almost no wine tradition and it was only after the French Huguenots settled at the Cape between 1680 and 1690 that the wine industry began to flourish. As religious refugees, the Huguenots had very little money and had to make do with the essentials. They also had to adapt their established winemaking techniques to new conditions. But with time their culture and skills left a permanent impression on our wine industry, and on life at the Cape.

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Original Chenin is crafted without the use of any oak to preserve the wine's "original," vibrant fresh fruit character. Now in its 19th year of production, it boasts an unquestionable consistency in quality and style.

The largest producer of Chenin Blanc is South Africa. In South Africa, Chenin Blanc is sometimes blended with Semillon, Viognier, and Marsanne to make a richer-styled wine like an oaked Chardonnay but with a sweeter taste. Also in South Africa, Chenin Blanc and Sauvignon Blanc are blended to create a fresh and zesty dry wine.

DRY: When the grapes are fermented dry and kept fresh, they produce a very lean, mineral style Chenin Blanc that offers up flavors of tart pear, quince, ginger, and chamomile.

OFF-DRY: When some of the grapes' natural sugars are left in the wine, you'll taste richer flavors of ripe pear, ginger, jasmine, passion fruit, and honeycomb.

SWEET: Sweeter styles of Chenin Blanc have flavors of dried persimmon, toasted almond, mango, ginger, and mandarin orange.

SPARKLING: Sparkling styles can range from dry (Brut) to sweet (Demi-Sec), with Chenin Blanc's classic characteristics of quince, yellow apple, plum, ginger, and floral notes.

Tasting Notes

NOSE:

Fresh, with aromas of lemon zest and notes of orange blossom.

PALATE:

The wine has a distinctive yellow apple, kiwi fruit and pineapple core, alongside notes of green melon and limes. The palate is refreshing, with good acidity. It has a zesty citrus flavor that lingers on the palate, with a long mineral finish.

PAIRING:

Turkey, chicken, vegetable dishes, fish, seafood, sweet & sour-based dishes, red bell pepper, and soft to semi-firm cow's milk cheeses. Because of Chenin Blanc's awesome acidity and inherently sweet flavor, you'll find it pairs well with foods that have a sweet and sour element.

Western Cape, South Africa

