



Storm Point

2021

CHENIN BLANC

Swartland - South Africa



VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Multiple vineyards throughout the Swartland
Vine Age: Average: 25-years-old
Soil Type: Decomposed granite
Viticulture: Sustainable
Fermentation: Native – stainless-steel
Skin Contact: None
Agging: 10 months in stainless steel
Alcohol: 12.5%
pH: 3.35
Total Acidity: 6.1 g/L
Total SO2: 60 ppm
Total Production: 1,500 cases
UPC: 6009803564478

About

The weathered landscape of South Africa is the result of millions of years of battering storms. Storms that stirred in the waters off of the 'Cape of Good Hope.' That name is recent as historically it was known as the 'Cabo das Tormentas' or 'Cape of Storms.' In 1488 Bartolomeu Dias made the first modern rounding of the cape. Hundreds of previous attempts were made but the rugged lands of South Africa were protected by the rough seas and punishing storms. This 'Storm Point' remains a fabled place to this day.

The unruly landscape and intense growing season of the Swartland is the bedrock for this wine. Chenin Blanc is unquestionably the premier grape of South Africa. This wine hails from multiple sites in the Swartland, gnarly, bush vines on gentle sloping granitic, sandy soils. These soils serve as the life force for the wine and are predominantly between 20-30-years-old. A cool, controlled fermentation (with native yeast, unlike the prior vintage) occurred in stainless steel and was left on its gross lees for six months. Stainless steel was chosen to encapsulate the freshness and vitality of the grapes. Intense aromatics, powerful flavors and bright acidity are the hallmarks of this wine.

Tasting Note

Stone fruit and citrus notes are at the core of this wine, with a splash of salt water. The palate is bright, with herbal undertones, and typifies the region and grape. Its finish is minerally driven.