



Storm Point

2020

CHENIN BLANC

Western Cape - South Africa



VEGAN

Stats

Grapes: 100% Chenin Blanc

Vineyard: Single site on the Paardeberg and one in the Riebeek Valley

Vine Age: Paardeberg (Average: 36-years-old) – Riebeek Valley (Average: 21-years-old)

Soil Type: Decomposed Granite (Paardeberg) & Malmesbury Shale with Sandy Loam (Riebeek Valley)

Viticulture: Sustainable

Fermentation: Inoculated – stainless-steel

Skin Contact: None

Aging: 10 months in stainless steel
pH: 3.29

Total Acidity: 5.74 g/L

Total SO2: 75 ppm

Total Production: 2,500 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. 2020 marks a new decade as well the first true vintage 'post-drought.' The small berries and thick skins coupled with a lower pH than 2019, produced ideal textural and flavorful grapes. This wine hails from two 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 occurred in stainless steel and was left on its gross lees for six months. Malolactic fermentation was blocked to maintain freshness and acidity. Intense aromatics, powerful flavors and bright acidity are the hallmarks of this wine.

Tasting Note

This wine is freshly packed with nuance, playfulness and discovery. Savory and herbal aromas lead to subtle stone fruit and citrus blossom notes. This is accentuated by vibrant lemon zest sprinkled with sea water. This is textbook Chenin Blanc featuring a mineral drive with ample weight balanced by poignant acid.



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