



Sakkie Mouton Family Wines

2022

'REVENGE OF THE CRAYFISH'

Chenin Blanc | *Koekenaap - South Africa*



NATURAL



VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Koekenaap
Vine Age: 26-years-old
Soil Type: Decomposed sandstone
Viticulture: Sustainable
Fermentation: Native — stainless-steel (50%) - 4th-fill 500L barrel fermentation (50%)
Skin Contact: None
Aging: 9 months in 4th-fill 500L barrels
Alcohol: 13.8%
Residual Sugar: 1.5 g/L
pH: 3.2
Total Acidity: 7.2 g/L
Total SO₂: 110 ppm
Total Production: 125 cases
UPC: None

Reviews

Jancis Robinson | 16.5+ points

About

"Get your cray on... For those with a taste for the unusual." The label tells you most of what you need to know here; this isn't your usual Chenin. Sakkie's idea behind this wine was to create something that spoke unequivocally of its provenance: the largely-unknown West Coast. The vineyards for the Crayfish are located on well-drained sandy soils, about three miles from the cold Atlantic ocean. The ocean breezes play a crucial role in keeping this wine fresh, as the climate is otherwise quite hot. As for the label, well, it's a reference to when the crayfish start eating the humans. You know... the infamous crayfish apocalypse.

Grapes were hand harvested early in the morning, then taken to the cold room and cooled down for one night. This was done before being whole bunch pressed in an old basket press, followed by settling for twelve hours without any addition of enzymes except for a little sulfur. Half of the clear juice was then racked off and sent to stainless steel, with the remaining half going to 4th-fill 500L barrels for spontaneous fermentation. From there, the stainless steel portion was moved to the same barrels as the other half, and the wine rested here for 9 months. Lees stirring occurred about once a week. The wine was bottled with only a small dosage of sulfur; no fining or filtering.

Tasting Notes

This wine evokes kelp drying on sand and sea spray. There is classic Cape Chenin waxy savoriness, but there is a nice yin-yang of warm climate fruit breadth tempered by the low pH from cooling Atlantic ocean breezes.