

Hogan Chenin blanc 2014

Wine of Origin: Swartland

Technical analysis

pH: 3.32
TA: 5.2 g/l
RS: 2 g/l
Alc: 13%

Vinification details

The Chenin blanc grapes were handpicked in mid-February from 38 year old, south-east facing bush vines, planted on decomposed granite from Joubertskloof in Swartland delivering only 2 tons/ha. The grapes were then cooled overnight to 8 degrees celcius and hand-sorted the next day followed by a gentle whole bunch press. No sulphur or any other additions were made to the must at pressing. Natural fermentation took place in 225L French oak barrels followed by natural malolactic fermentation. The wine was racked off the gross lees at the end of May where the wine saw its first sulphur addition (followed by a small final addition just before bottling). It was then matured on the fine lees until bottling at the end of the year. No acid additions were made to this wine: maintaining the natural acidity is one of the key components in the making of this wine as well as the goal to produce a site-specific, vintage driven wine through minimal intervention.

Tasting notes

The nose is complex showing aromas of pear, limey citrus and honeysuckle before white peach through spice, and some yeasty complexity. The palate is medium bodied with pure fruit and fresh acidity. The wine has a very harmonious combination of stone fruits, quince and honey with a pleasing saline undertone. A wine with wonderful depth and subtleties.

Food pairing

The wine is a perfect pairing with steamed sea bass, pan-seared scallops, roasted pork belly, spring minestrone, ravioli with sage butter, chicken liver parfait and duck breast salad.

Maturation

The wine is drinking brilliantly at release and will drink at its best between 2-6 years from harvest.

Awards

4.5 stars in the 2016 Platter Guide
92/100 SA Winemag rating www.winemag.co.za