

THE CLEVER FOX



The Clever Fox Chenin Blanc

Wine Description

An abundantly fruity, delightfully refreshing wine brimming with ripe flavours.

Vineyards

The vineyards lies in deep red soils ensuring excellent water-retention and adding structure and fullness to the wines.

Winemaking techniques

Juice was fermented in stainless steel tanks for three weeks at 13°C. Wine was left on the gross lees where batonage was applied for a week. Wine was then rack and left on the fine less till right before bottling.

Vintage conditions

Bud break were 5 to 7 days later compared to the 2020 vintage, giving rise to later flowering and a late start to the 2021 season. Rain and cold weather conditions at the beginning of November had a very positive effect on set and was a contributing factor to a better 2021 season. The cool summer conditions gave the 2021 season a start with a slow ripening period and grapes reached phenolic ripeness 3- 4 weeks later. These factors contribute to more fruit intensity and higher acidity levels.

Food Pairing

Goes well with oysters, seared tuna; pasta with a rich gorgonzola sauce and quiche.

Appellation: Western Cape, South Africa | **Varieties:** 100% Chenin Blanc | **Harvest Date:** February - March

Vintage: 2021 | **Alc:** 11.5% | **RS:** 1.9 | **pH:** 3.6 | **TA:** 5.84