

METZER FAMILY – "MARITIME" CHENIN BLANC

Western Cape



APPELLATION: Stellenbosch

BLEND: Chenin Blanc

WINEMAKERS: Wade Metzer

VINEYARD: _____

The Helderberg ward of Stellenbosch is nestled between the shores of False Bay and the imposing Helderberg mountain (Afrikaans for 'clear mountain') from which the ward takes its name. The Maritime Vineyard was planted in 1981 on extremely sandy, granitic soils. It is located 4.5 km's from False Bay and benefits from cooling sea breezes.

VITICULTURE: _____

Metzer Family works hard to ensure their fruit is cultivated ethically, respecting both the environment and human resources. The grapes are dry-grown on bush vines to low yields – 5 tons per hectare.

WINEMAKING: _____

Grapes are handpicked in the early morning to preserve fruit integrity, then gently pressed after a short period of skin contact. The juice is left to settle overnight before being fed directly into French oak barrels (all seasoned oak) where fermentation occurs naturally. The wine is aged on lees in barrel for 8 months, with no batonnage. The wine was bottled after a coarse filtration.



WEBSITE: <https://www.metzerwines.com/>

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Aromas of pear, white peach and lemon on the nose, with ripe stone fruit on the palate. Richly textured with gentle but refreshing acidity. Persistent finish with hints of white spice and orange blossom.