

METZER FAMILY – CHENIN BLANC MONTANE

Western Cape



APPELLATION: Stellenbosch

BLEND: Chenin Blanc

WINEMAKERS: Wade Metzger

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 Montane Vineyard was planted in 1964 on soils of predominantly decomposed granite with a quart fraction. It is situated on the foothills of the Helderberg mountain.

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 – 3 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 (10% new) 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 apple, hay and ginger unfold in the glass. Round texture is balanced by a vibrant mineral core. Long finish with a touch of citrus that lingers.