

SOUTBOSCH – INDIGO SELECTION

Coastal Region



APPELLATION: Stellenbosch

BLEND: Chenin Blanc

WINEMAKER: Bernhard Bredell

VINEYARD: _____

Grapes come from a dry-farmed old vineyard in the Southern Coastal area of Stellenbosch, close to False Bay and beneath Helderberg Mountain. The vineyard was planted in 1980 on loose, sandy granite soils that are high in silica fragments. The climate is Mediterranean with a strong maritime influence with cool sea breezes from the False Bay; the bushvines here tend to have shorter shoots, smaller bunches, and more textured skins. The vineyard is registered with the Old Vine Project.

VITICULTURE: _____

Viticulture is practicing organic.

WINEMAKING: _____

Grapes are handpicked very early in the morning and carried back to the winery in crates- there they are destemmed and left to soak for 48 hours before being pressed into old oak barrels. Fermentation is spontaneous with native yeasts and malolactic fermentation is allowed. The wine then ages in used 300-litre old oak barrels for 9 months on fine lees.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A vital, thrilling wine that shimmers with salted lime zest, fresh quince, granny smith apples and grapefruit, tempered by a creamy, hazelnut flavour and a waxy texture. Saline and scented with the Cape sea breeze.