



BRYAN MACROBERT WINES

STEEN

| '14



THE VINEYARDS:

This is a single vineyard Chenin Blanc made from a vineyard to the south western corner of the Swartland region. The vines are planted in a north south direction on an easterly facing slope. The vineyard receives morning sun and the cooling atlantic breeze in the afternoons. It is 35 years old and produces on average 21 HL per hectare. One of the cooler Chenin Blanc vineyards in the Swartland. The vineyard is cultivated following organic guidelines without pesticides, inorganic fertilizers or systemic herbicides and fungicides.

VARIETY: Chenin Blanc 100%

WINEMAKING: Winemaking is fairly simple. We pick into 16kg lug boxes in the morning and we transport to the cellar before 12 o'clock noon. We then cool the grapes and press and settle without any additions. The wine settles gently at 10 degrees Celsius and is racked to big demi-muid barrels where the wine ferments and settles naturally and ages for one year until bottling 12 months later.

PRODUCTION: 2000 Bottles

ALC.	RS	PH	TA
12.98%	1.95 g/L	3.37	6.33 g/L

TASTING NOTES:

Lovely complex and rich nose, notes of peach, apricot, apple and lime. Pure, weighty, precise palate. Mineral and tight. This wine is elegant yet complex and has potential to go some time in the bottle. Great wine.

PAIRING:

Chenin Blanc has the ability to pair with a wide range of foods and can be made as a sweet or dry wine that can pair from starters to desserts to cheeses. This Chenin is a dry Chenin that has a medium palate and subtle richness. I would pair it with shellfish such as oysters, mussels or shrimp in summer but is equally enjoyable in winter. It has the palate weight to pair well with fish, lobster poultry or pork. The wine refreshes the palate when paired with more fatty dishes with cream sauces, sausages, cured meats or cheese. As you can see I recommend this wine for a wide range of foods as it is very versatile in the kitchen.