

JOHAN HERMAN MEYER

CHENIN BLANC

Swartland , South Africa



Availability Private import

Human Johan Herman Meyer

Millésime 2018

Appellation Swartland WO

Lieu, Lieux-Dits Paardeberg Mountain

Sols Decomposed granite

Altitude Des Vignes 100-300 meters above sea level

Orientation South-West

Cépages 100% Chenin blanc

Viticulture Organic

Palissage Gobelet

Pi/Hect 3 200 ft/ha

HI/Hect 32 hl/ha

Vendanges Hand harvested

Vinification Oxidation happens before fermentation to add complexity. 80% of the wine fermented in concrete tanks at a temperature of 14 degrees, the rest in older 300 liter casks. 20% whole grapes fermented on skins for 4 weeks.

Levures Indigenous

Élevage 9 months on the lees

Volume D'alcool 11.05% alc./vol.

Sulfites 8 mg/l

Sucré Résiduel 2.2 g/l

Acidité Totale 6.1 g/l

Color Light yellow

Degustation Citrus notes with white stones and white stone fruits, some grassy notes too - a little funk but very entertaining. A refreshing appetizer, light and energetic, but a power and an intensity of fruits and minerality abundant

Temperature Of Service

10-12 °C

BOIRES