PASCAL SCHILDT SELECTIONS

Winery:	Elemental Wines
Wine:	Radley & Finch Chenin blanc
Vintage:	2018
Appellation:	Western Cape
Winemaker/Winegrower:	Thinus Krüger
Harvest Notes:	A combination of both bushvines and trellised vineyards, the majority of the grapes coming from the Agter Paarl and Swartland regions. The aim in the vineyards to achieve a balance that will ensure a balanced glass of wine in your hand.
Cellar & Blending Notes:	Natural fermentation on around 70% of the juice used to produce this wine. Fermentation lasted around 3-6 weeks adding more complexity to the wine.
Tasting Notes:	A good example of why Chenin has for a long time been the workhorse and favorite in South Africa but is now starting to be recognized all over for its versatility and brilliantly defined fruit flavors. Balancing white cereal and stone fruit with yellow citrus and hints of lifted spice.
Aging & Drinking Suggestions:	A wine that can will show the many sides of Chenin during the first year or two in the bottle, but ready to be enjoyed at this very moment. In South Africa a firm favourite with fish and seafood on the braai(BBQ/grill) and also a fine partner for basic, fresh produce pastas.
Technical Notes:	
Soil	Variety of duplex soils : granite, ferecrete, gravel
Acidity	5.82
pH	3.37
Residual Sugars	2.3
ABV	12.54
Barrel Maturation	No
Production (bottles)	20000