

# anemos

## Chenin Blanc

2024

Introducing the Old Road Wine Co. Elite Range, a selection of ultra-premium regional-specific wines, handcrafted with meticulous attention to detail from vineyard to bottle. From the rugged corners of the Swartland, blistered by the prevailing South Easter wind, the Cape Doctor as we locals call it, this Chenin Blanc takes its name from the ancient Greek word for 'wind'. Anemos reveals something of the wild and spiritual nature of this wine's birthplace.

**Origin:** Swartland | **Vintage:** 2024 | **Grape variety:** 100% Chenin Blanc

**Aspect:** West and North-West facing slopes | **Soil:** Granite soils

**Proximity to the ocean:** 280 - 300m above sea level | **Optimum serving temperature:** 12-14°C



### In vineyard:

The grapes are sourced from two expressive vineyards in Swartland, in Paardeberg, in weathered granite soils. Their location on cool mountain slopes facing towards the ocean ensures excellent minerality in the fruit. The vineyards are managed for ultra-premium quality and yield approximately 5 tons per hectare, with hand harvesting taking place at 22-23 degrees Balling.

### In the cellar:

In the cellar, the juice is fermented in French oak barrels, of which only 5% is new wood and 95% in older barrels. Predominantly bigger, 500 litre barrels are used. The wine is left on the gross lees for 8 months, where bâtonnage takes place once a month in the beginning and later is applied less frequently. The wine remained in barrel for 9 months before being bottled.

### Tasting notes:

This delicately wooded Chenin Blanc shows great character and style that is complex yet fresh, with crisp acidity and elegance. On the palate it displays dried apricot and peach with tropical notes and ripe, white fleshy pear and a zesty citrus finish.

### Maturation:

9 months in French oak barrels, 5% new wood and 95% older barrels.

Alc: 13%, RS: 2.5g/L, TA: 6.5, pH: 3.2

