

# Dewaldt Heyns Weathered Hands

## Chenin Blanc 2022

### Harvest

Cultivar:	50-year-old dry-land bush-vine Chenin Blanc
Rootstock:	R99
Origin:	Paardeberg, Swartland
Soil:	Deep weathered granite soils with coarse gravel
Harvest:	12 February 2022
Yield:	3,2 tons per hectare (20 hl/ha)
Balling:	22,6 °B

### Vinification

The grapes were hand-picked in the early morning from a small parcel of dry-land bush-vines planted in 1972. The eastern-facing weathered granite soils allow for deep root penetration that sustains the vines during the warm, dry summer months. The vines are sustained only by rainfall – as little as 450 mm per year, mainly in winter. Subsequently, the yields are low, ranging from as little as 14 to 28 hl/ha, depending on the vintage. The bunches are small and compact with varying degrees of sun exposure, resulting in complex layers of fruit aromas in the final product.

The grapes are pressed whole-bunch and only the free-run juice and first gentle pressing are collected for the premium selection. The juice is then static settled for 48 hours in stainless steel tanks at 8 °C. The clear juice is racked off the sediment and, depending on the vintage, a small amount of the flavour-rich sediment can be included to add complexity.

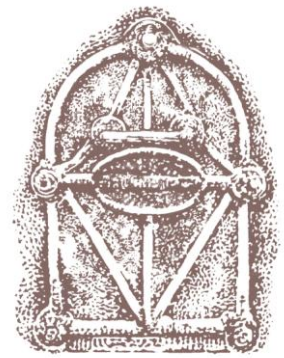
Fifty per cent of the wine is fermented in stainless steel tanks to preserve the subtle fruit notes. The balance is transferred to barrels. A combination of commercial yeasts and wild, natural fermentations are used to maximise fruit expression. Of the barrels used, 30% are new, 30% second-fill and 40% third-fill 500-litre French and Hungarian oak to minimise the oak impact.

The fermentation temperature is controlled and kept below 18 °C. Once fermentation is complete, the wine is given a low sulphur dose and left on the lees for the entire aging period. Malolactic fermentation is avoided to preserve the natural acidity and retain freshness and purity of fruit. After a total of 11 months, the tank and barrel components are blended and prepared for bottling.

### Analysis

Alcohol:	13,04 vol %
Total acid:	5,9 g/l
pH:	3,29
Residual sugar:	2,8 g/l
Volatile acidity:	0,44 g/l
Free sulphur:	36 mg/l
Total sulphur:	99 mg/l

The wine has a light straw colour with a green translucent edge. Delicate flavours of yellow peach, tropical fruit and white pear are followed by subtle ginger and spicy notes, balanced oak flavours and nuanced floral notes. The palate is full bodied with a silky, creamy texture and great length. The acidity is balanced and unobtrusive, giving the wine a mineral freshness. The old-vine Chenin Blancs of the Cape is renowned for their aging potential and will reward the patient for years to come.



DEWALDT HEYNS  
*Family Wines*

