

STONE TRAIL

2018

Single Vineyard Wine CHENIN BLANC

The Old Road Wine Co. tells the story of special vines grown in the rugged corners of the Franschhoek wine country. The worn smooth stones of a meandering trail tell the story of dedicated farm hands that tend to this 35 year-old vineyard, isolated amongst the fynbos and forest on the slopes of the Franschhoek valley.



In vineyard:

The vineyard that supplies the grapes for this wine is 36 years old, unirrigated, and at an altitude of 380 m above sea level. The vineyard started as a trellised vineyard, but over the years it became an improvised bushvine. Its grapes give excellent acidity in this wine and a perfect balance. At this high altitude, the vineyard is exposed to cool afternoon breezes every day.

In the cellar:

Grapes were hand-harvested in small bins at optimal ripeness. Grapes were left on the skins overnight and allowed to settle before being racked to the barrels for fermentation. After fermentation the wine underwent 9 months' barrel maturation in mostly older French oak barrels as to add depth and staying power without detracting from the natural fruit character. Maturation on the primary lees with regular stirring or batonnage ensured further complexity and verve.

Tasting notes:

Concentrated yet fresh, with mouth-filling white pear, quince and gooseberry, followed by aromatic almond blossom and a balanced, lingering finish. Its depth of flavour is one of the Stone Trail's stand-out features, along with a bright, focused acidity and earthy minerality which should see it age well.

Wine of origin: Franschhoek

Alc: 13.5 %, RS: 2.5, TA: 7.5, pH: 3.2

