

GRAFT
WINE COMPANY

REVERIE CHENIN BLANC / REVERIE / 2017 / SWARTLAND / SOUTH AFRICA

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PRODUCER

Jacques de Klerk is winemaker and viticulturalist at the Winery of Good Hope (well-known for the lovely RadfordDale wines) in Somerset West, but for the past few years he has been making miniscule amounts of edge-of-your-seats Chenin Blanc from a special old dry-farmed vineyard in the Swartland, planted in 1978 on pure, decomposed granite soils. From the 2018 vintage this was joined by a fresh, new wave Pinotage from Voor-Paardeberg.



VITICULTURE + VINIFICATION

A single vineyard of Chenin Blanc, planted in 1978, produces the exceptional fruit from which this remarkable Chenin is made. Rooted in the purest, crunchy, ancient granite soils I have ever seen, these vines have gone without irrigation their entire life and have grown up tough and hardy. Understandably, crops are tiny but concentrated as a result of the natural balance the vines have had to find between producing their crop, and growing shoots and leaves to ripen it under difficult conditions. The drought of the past few years has hit the Swartland particularly hard. Minimal rains have put severe pressure on the vines and in many cases survival was prioritized above crop production. Under these conditions it is amazing to see these hardy old vines just soldier on. Even more amazing is their ability to produce a small crop under such conditions. Another early harvest in 2017, which was preceded by some cool nights brought crisp acidity and fresh, elegant flavours. The small crop meant lots of concentration and real presence, despite low alcohol. Grapes were harvested early on during the ripening season to preserve the natural acidity and freshness, bestowed upon them by the amazing Terroir. Every bunch was hand harvested and manually sorted and thereafter destemmed and crushed by hand (and foot!). The skins were left in contact with the juice for period of 5 days before being basket pressed. Only the purest, finest juice was gently extracted. The juice was transferred directly into old barrels without any settling and fermentation occurred spontaneously through natural yeast. The wine matured at a leisurely pace on its lees for a period of 14 months, with only occasional stirring. Sulphur was used very sparingly throughout so that the wine could follow its own path, unhindered. Before bottling, the wine was racked from barrel and allowed to settle but no fining or filtration was employed. As result the wine is slightly cloudy but retains every nuance and detail that it had shown during maturation. Traditional winemaking values and a natural approach have allowed the wine to take on a pure, authentic, elegant and un-worked character. Natural, spontaneous fermentation in old oak barrels No MLF __null

TASTING NOTE

A vibrant, light straw colour and gold rim indicates some time spent on skins, as does the subtle Buchu note on the nose. Fresh pear and wet stone aromas entice before a delightfully light entry. The wine widens into the mid palate, bringing exciting flavours of citrus and a prominent salty note. A touch of grip towards the finish helps to focus the wine into a long tapering finish.

FACTS + STATS

WINEMAKER

JACQUES DE KLERK

VARIETIES

100% CHENIN BLANC

APPELLATION

SWARTLAND



FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	11%
SUGAR	2.58 G/L
TOTAL ACIDITY	6.02 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	85 MG/L
CASE SIZE	6