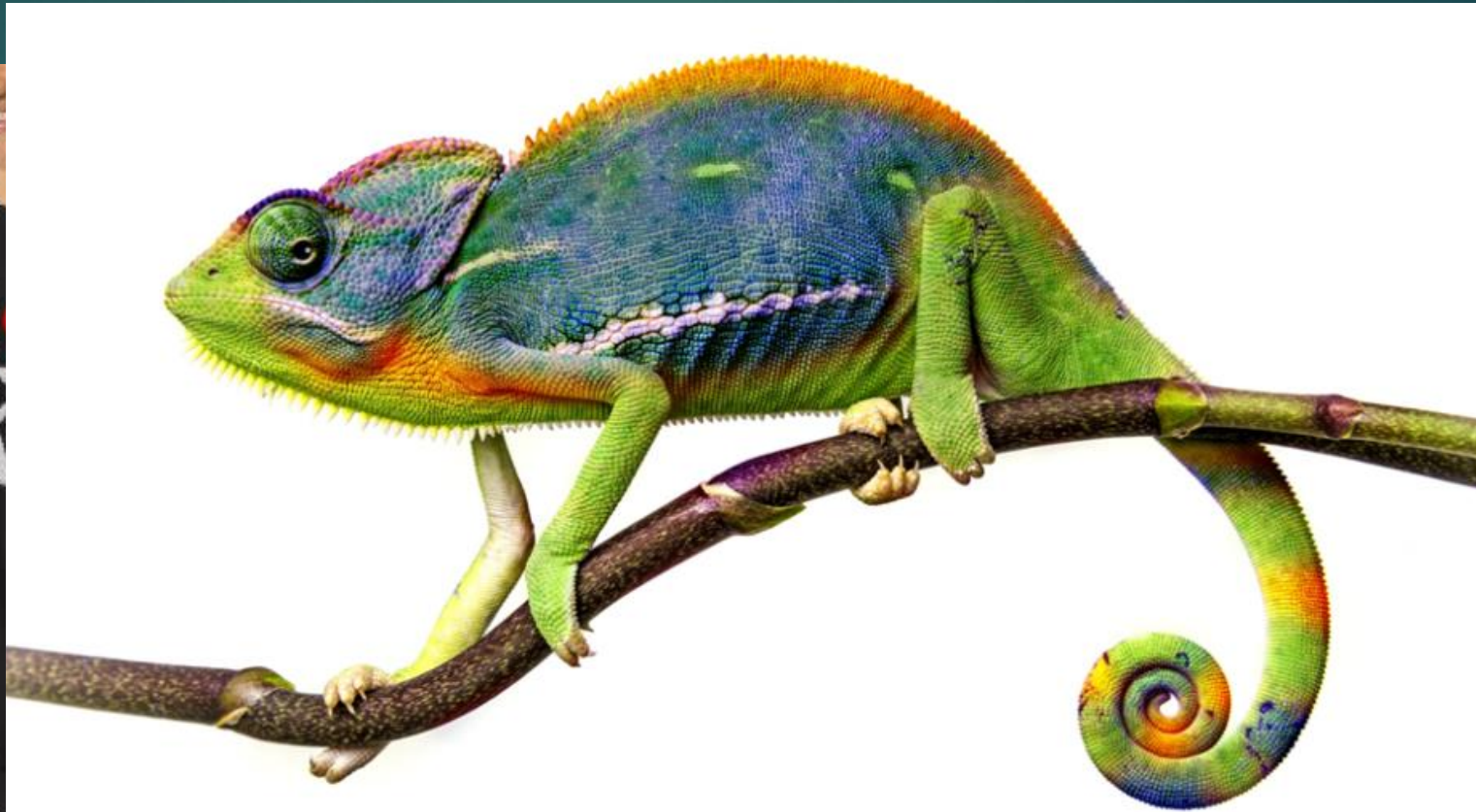




# Wijn degustatie Commannderij Cuvee

CHENIN BLANC: FRANKRIJK VS ZUID-AFRIKA

# Chenin blanc ?



**Chenin Blanc**

*kameleon van de witte druiven*



# Domaine de la Grange aux Belles Fragile 2013 **versus** Carl Everson - Chenin Blanc 2013

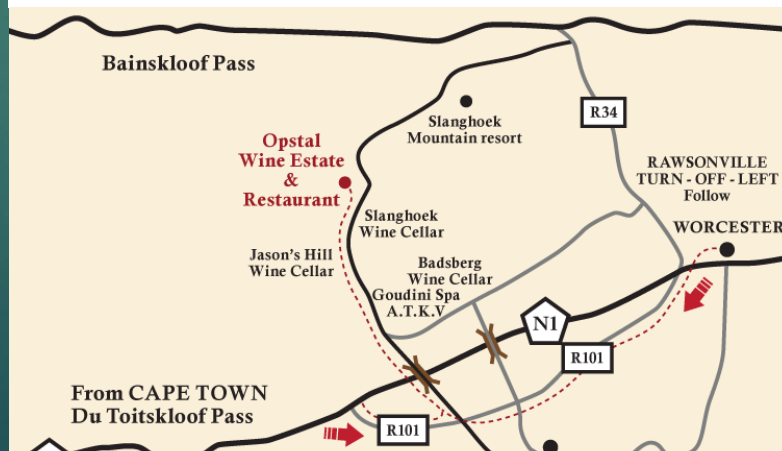
- ▶ AOC Anjou, Fragile : Chenin, élevage en barriques et fûts, non chaptalisé, légèrement soufré (En barriques de 2ème ou 3ème vin)
- ▶ Cette cuvée de chenin est issue d'un sol argilo-limoneux sur un sous-sol de schistes.  
. Elle est élevée 12 mois en demi-muids de plusieurs vins.
- ▶ **Dégustation:** Nez de poire, de fruits secs, de zestes d'orange, la bouche ciselée, se caractérise par une texture tonique et franche.
- ▶ **Cépage:** 100 % Chenin, vendange dorée avec 5 à 10% de botrytis (stade pourri plein)
- ▶ **Age des vignes :** entre 20 et 40 ans
- ▶ **Garde :** A boire sur 10 ans

## NOTES FROM THE WINEMAKER

The 2014 vintage is the 3<sup>rd</sup> vintage that we've made and we have learned a lot from this wine already. The 35 year old vines, old French barrels, spontaneous fermentation and minimalistic cellar intervention proclaim our Slanghoek terroir through this wine. The 2014 shows the typical white and yellow peach aromas along with pineapple and some yeasty notes. This vintage though has a lot of finesse and elegance, with a long finish, which speaks of that season.

## WINEMAKING

The wine finished spontaneous fermentation in 13 days where after it spent 10 months in old French barrels on its gross lees before being bottled. The oak used were all 3<sup>rd</sup>, 4<sup>th</sup> and 5<sup>th</sup> fill- 300 and 500L barrels. We use older barrels to avoid over-oaked aromas and to let the fruit champion in this wine.



## ANALYSIS

Alcohol % (V/V)	13.37
Residual Sugar (g/l)	2.3
Total Acidity (g/l)	5.2
pH	3.52

2013 John Platter Guide 4,5\*  
Christian Eedes 94/100

# Synonymen Chenin blanc

- ▶ Spanje: Agudelo, Agudillo
- ▶ Frankrijk:
  - ▶ Anjou, Blanc d'Aunis, Capbreton blanc (Landes)
  - ▶ Franc Blanc (Mayenne)
  - ▶ Gros Chenin (Maine-et-Loire en Indre-et-Loire)
  - ▶ Pineau de la Loire (Indre-et-Loire)
  - ▶ Gros Pineau (Touraine)
  - ▶ ...
- ▶ Zuid Afrika: Steen

# Geschiedenis Chenin blanc

## ▶ Optie 1:

- ▶ In 1496
- ▶ Thomas Bohier plant “wijn” aan te Chenonceaux (Neuf arpent de vignes, qu’il fit venir à grand frais d’arbois, de Beaune et de l’Anjou)
- ▶ [Link met Anjou](#)

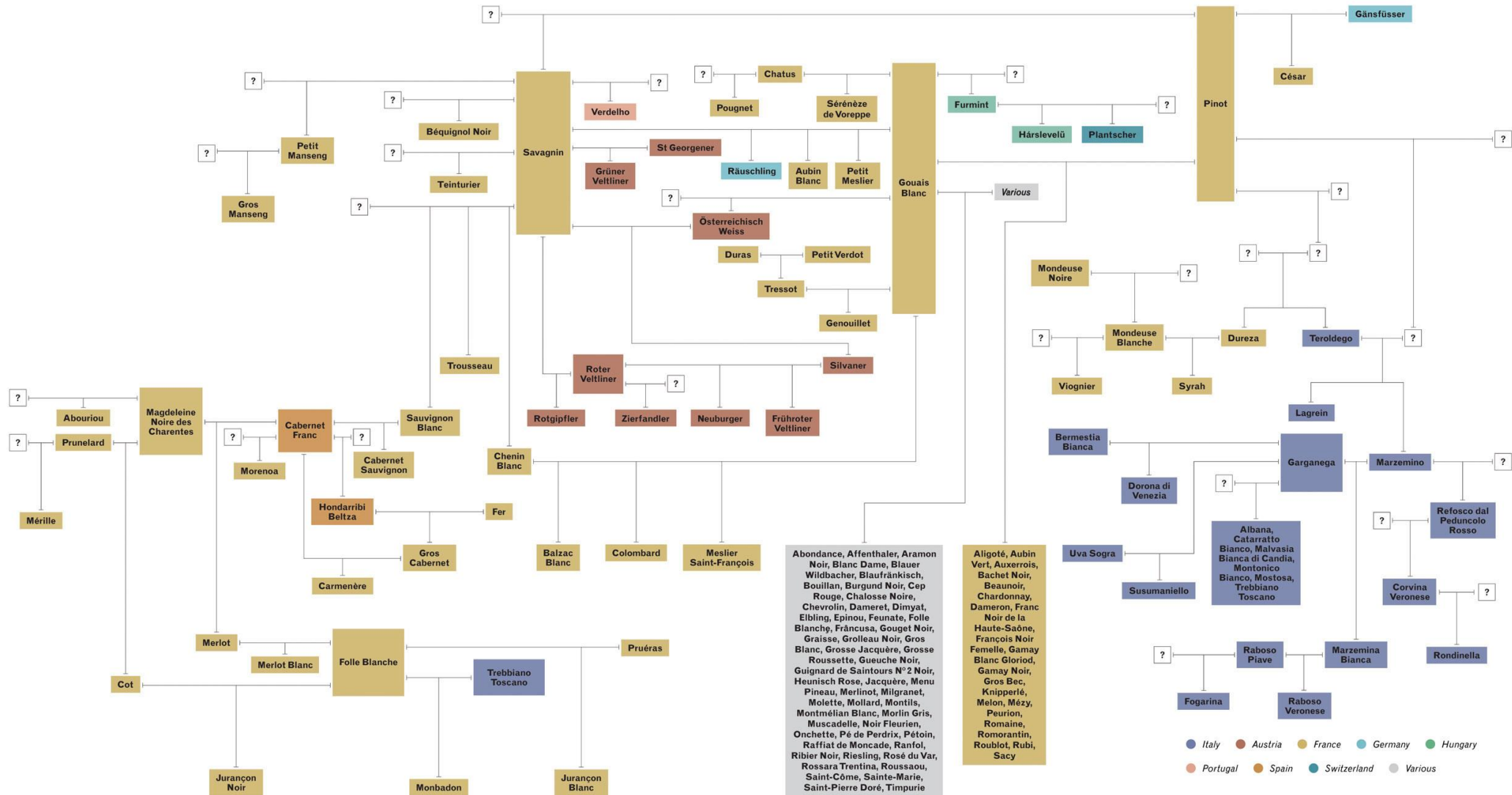
## ▶ Optie 2:

- ▶ In 845 geeft koning Charles II twee wijngaarden weg
- ▶ Aan klooster van Saint-Maur de Glanfeuil in Anjou
- ▶ [Wederom link met Anjou](#)

# Geschiedenis Chenin blanc

- ▶ Zuid Afrika
  - ▶ In 1655
  - ▶ Door Jan Van Riebeeck
  - ▶ 3 druivenrassen: Groendruik (Semillion), Fransdruik en Steen
  - ▶ Steen: In 18-20<sup>ste</sup> eeuw dacht men dat de wijn van Duitse oorsprok was
  - ▶ Pas in 1963 maakte m'n de link met Chenin blanc
  - ▶ **Steen is Chenin blanc**
- ▶ Naam: naar klooster van Montchenin waar het initieel is aanplant in de Touraine regio

# Oorsprok Chenin blanc



# Kameleon van de witte wijn

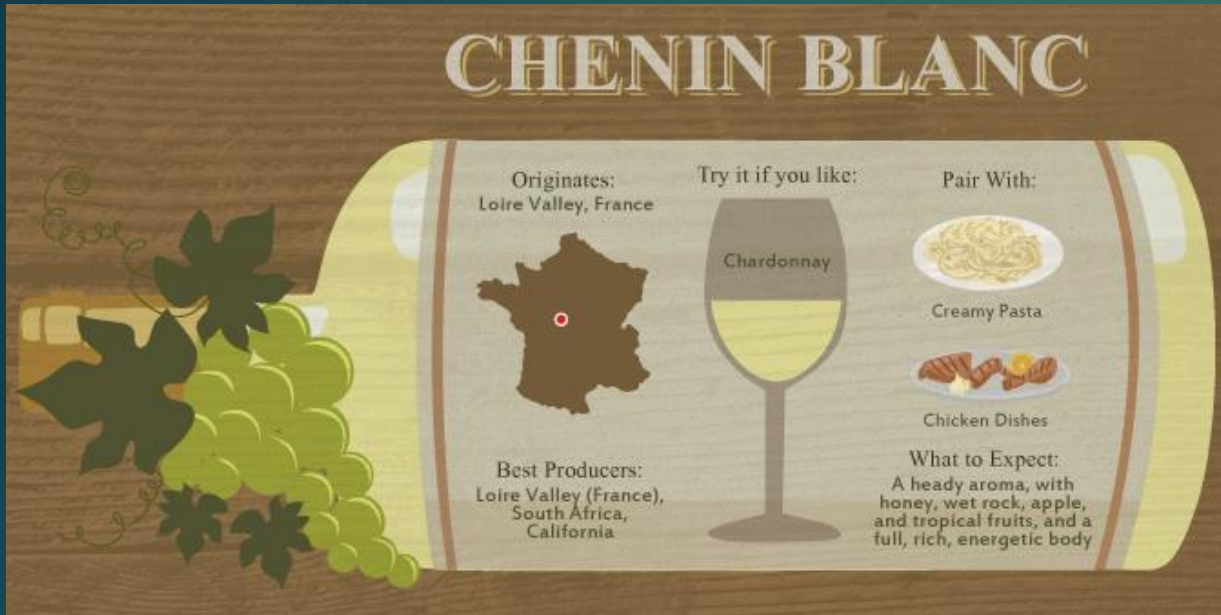


The Chenin Blanc Association's (previous classification) of the six recognised styles:

- Fresh & fruity (less than 9 g/l residual sugar)
- Rich & ripe – unwooded (less than 9 g/l residual sugar)
- Rich & ripe – wooded (less than 9 g/l residual sugar)
- Rich & ripe – slightly sweet (between 9 and 30 g/l residual sugar)
- Sweet (more than 30 g/l residual sugar)
- Sparkling Tank fermented or Cap Classique



# Eigenschappen Chenin blanc

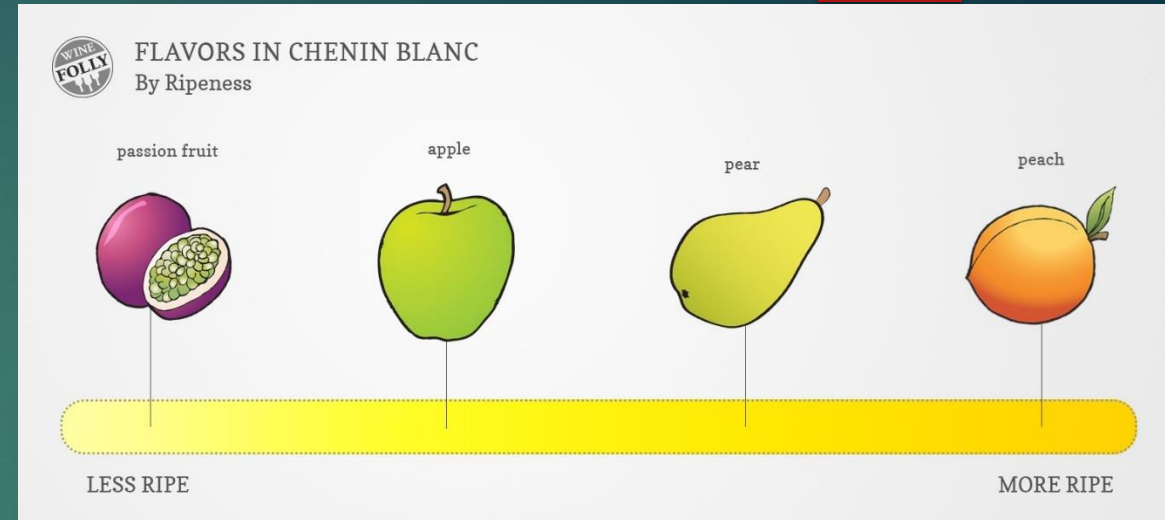


## Chenin Blanc

Chardonnay is loved worldwide, for good reason. But if you're finding your favorite Chardonnay wines a bit too predictable lately, check out the equally rich, but more effusive, Chenin Blanc.

Chenin Blanc hails from the Loire Valley in France, where it is made into almost every wine style imaginable, from sparkling, to austere dry, to teeth-achingly sweet. It now does well in California, and excels in South Africa, where drier, Chardonnay-like styles are the most common. Chenin Blanc is intoxicating, and not just because of its rich, full body; it's a complexly aromatic grape, with heady aromas of honey, tropical fruits, and wet river rocks.

All of that complexity makes Chenin Blanc a good wine to contemplate and enjoy on its own, but its high acidity also gives it food pairing versatility. Try lighter or off-dry styles with Chinese food, and richer versions with pâté, chicken, or pasta with cream sauce.



## Chenin Blanc Wine Characteristics

### FRUIT FLAVORS (berries, fruit, citrus)

Apple, Baked Apple, Bruised Apple, Passion Fruit, Pineapple, Mango, Nectarine, Apricot, Tangerine, Mandarin Orange, Lemon, Honeydew Melon

### OTHER AROMAS (herb, spice, flower, mineral, earth, other)

Honey, Honey Comb, Ginger, Burnt Sugar, Caramel, Saffron, Apple Blossom, Orange Blossom, Coleslaw (oxidative style), Sake, Cheese Rind (oxidative style), Hay, **Baby Diaper**

### OAK FLAVORS (flavors added with oak aging)

Buttered Popcorn, Butterscotch, Lemon Curd, Nutmeg, Baked Apple, Graham Cracker, Meringue, Sweet Almond

### ACIDITY

Medium High – High

# Xavier Weisskopf Négrette 2014 **versus** Fleur Du Cap - Unfiltered Chenin Blanc 2014

## « La Négrette »

Cette cuvée est élaborée avec les plus vieilles vignes de chenin du domaine, âgées d'environ 70 à 80 ans. Cela donne un vin riche, plein de complexité et d'élégance.

**Cépages :** Chenin

**Vignes :** La parcelle "La Négrette" est située en bordure de la forêt d'Amboise sur les hauteurs de la commune de Saint Martin le Beau. Elle est exposée plein sud. La densité de plantation est de 7500 pieds par hectare.

**Vinification :** Celui-ci est élevé 18 à 20 mois en fûts neufs (30%) ainsi qu'en fûts de deux vins. Les fûts sont en chêne de l'Allier.

**Accords mets et vin :** Ce vin est le compagnon idéal des volailles à la crème et des poissons en sauce. On peut, également, le déguster avec des fromages de chèvre.

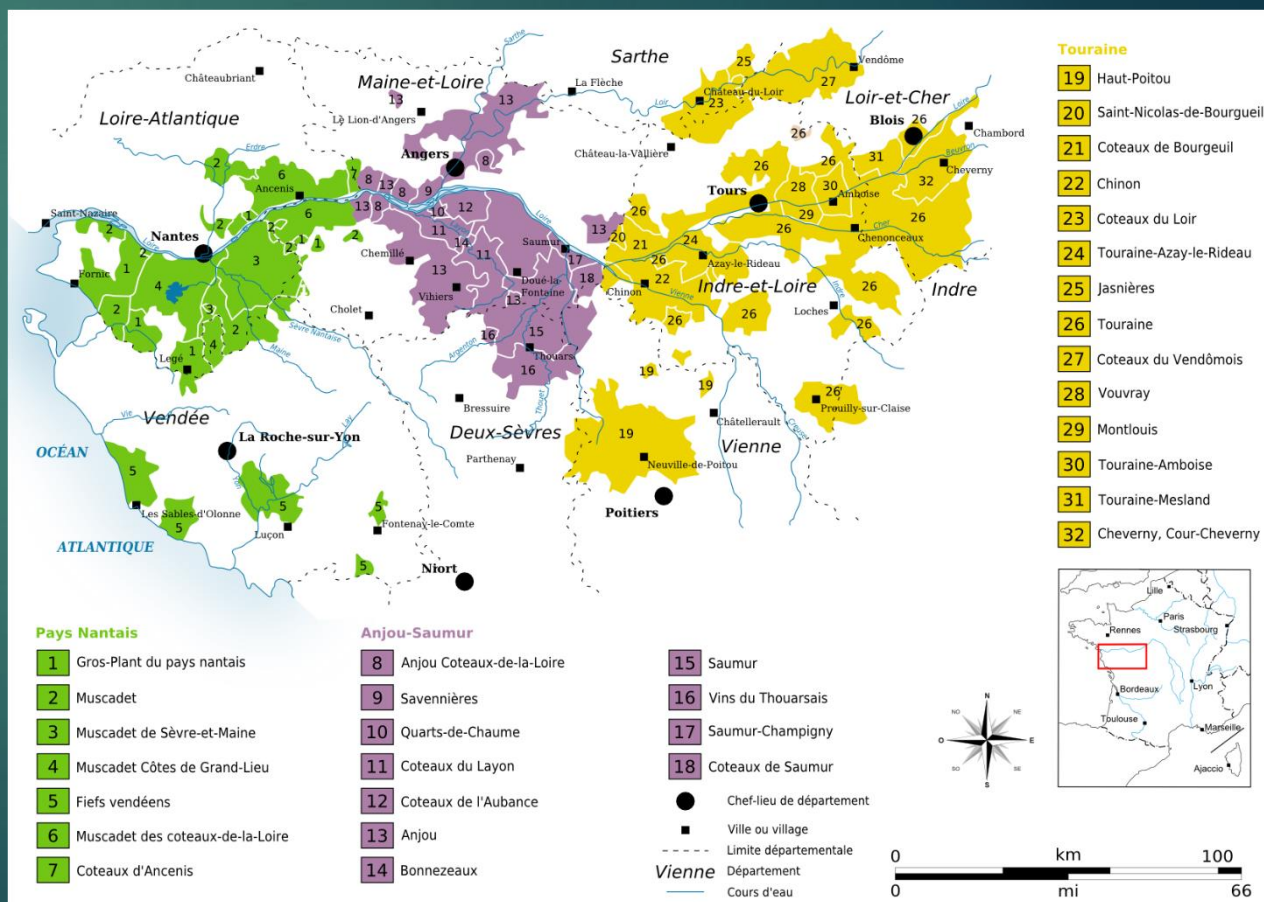
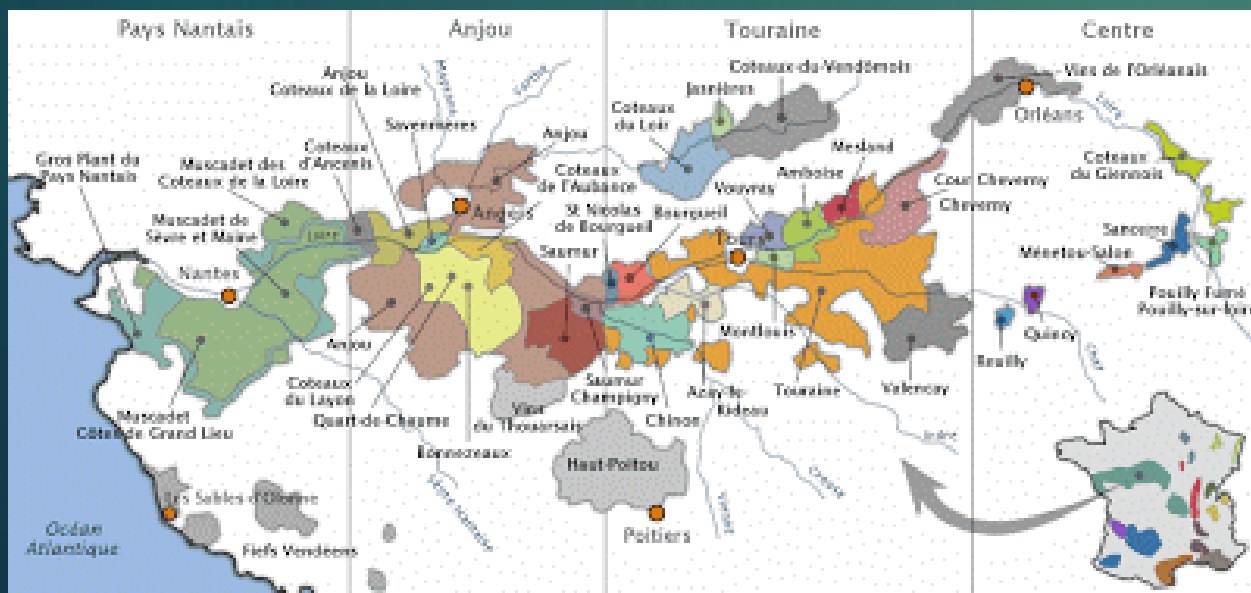
Ce vin doit être servi à 12 C°.

- ▶ **Karakteristieken:** Druiven afkomstig van wijngaarden uit Paarl en Darling, resp. 30 en 20 jaar oud. 50% van het sap doorging gisting op eik. Deze Chenin kreeg 8 maand houtlagering. Op het einde van de rit werden alleen de beste vaten geselecteerd. Mooi ouderingspotentieel

# Frankrijk:Loire vallei

- ▶ Vooral: Anjou
- ▶ Zoete versies: Coteaux du Layon, Bonnezeaux, and Quarts de Chaume
- ▶ Aanplant: (minder dan 1,2% totale Franse wijngaarden)
- ▶ In 1958: 16 594 ha
- ▶ In 2008: 9 828 ha

- ▶ Departement Maine-et-Loire rond Angers (5 044 ha)
- ▶ Departement Indre-et-Loire rond Tours (3 186 ha)



# Premier rendez-Vous 2013 **versus** Spier – 21 Gables Chenin blanc 2014

<b>Cépage</b>	100% Chenin
<b>Soils</b>	Sable et silex en surface, sur roche mère calcaire, pour les vignes de 40 ans ; Argile à silex, sur roche calcaire, pour les vignes 70 ans
<b>Vignes</b>	Taille courte, 8 yeux par cep Agées de 40 ans à 70 ans en moyenne Travail Intégral des sols / culture biologique
<b>Vendanges</b>	Manuelles, en caisse et en un seul passage parcelles par parcelles, tri sur pied, rendements environ 30 hectolitres/hectares
<b>Vinifications</b>	Pressurage, débouillage, entonnage ; ces trois opérations successives se déroulent sans pompes ; mals par gravité Fermentation en barrique de 400 et 600 litres, de 1 à 8 vins en levures Indigènes Assemblage des deux terroirs cités ci-dessus 1 mois avant la mise en bouteille, en bouteille fin mai 2012
<b>Caractéristiques</b>	Vin blanc sec
<b>Accords mets et vins</b>	apéritif, charcuteries (rillons, rillettes), poissons (en tartare, grillés ou pochés), fromages de chèvre, comté 12 mois
<b>Potentiel de garde</b>	1 à 5 ans

## TERROIR / SOIL:

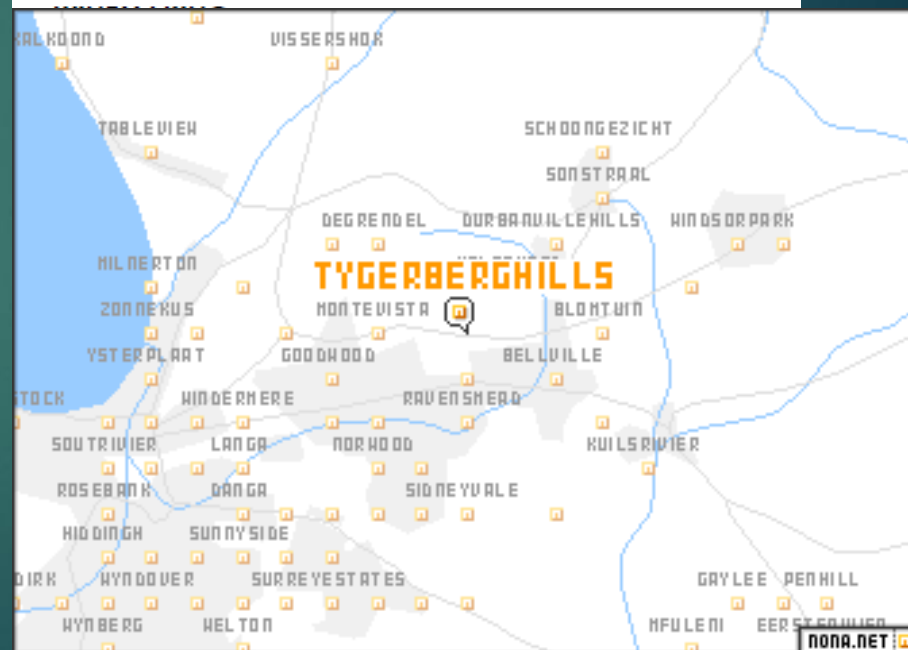
Soil: Oakleaf  
East facing Vineyards from the cool Tygerberg Hills.  
Proximity to ocean 15 km

## VINEYARD AND CLIMATE CONDITIONS:

Dry land, semi-trellised 40 year old vines yielded the grapes for this wine. The fruit was harvested in three parcels, beginning March, at a yield of 6 tons per hectare.

Temperature: Winter: 9/16°C, Summer: 14/26°C.

Annual Rainfall: 700mm

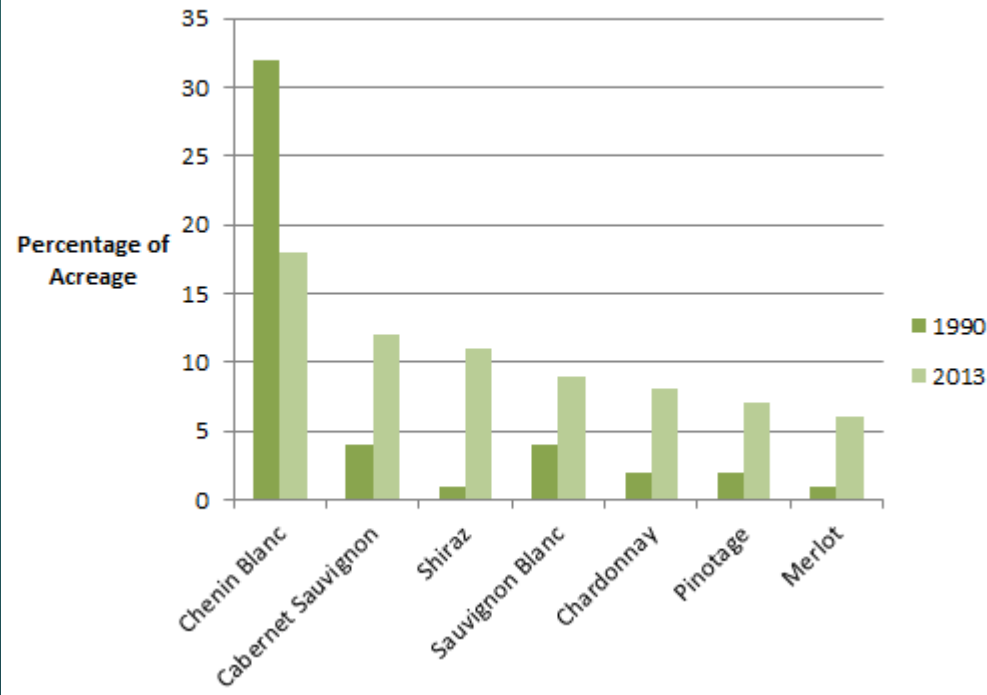


peaches, almond paste and windfall oranges on the palate.

# Zuid Afrika

- ▶ Aanplant: in 2008 18 852 ha (1/3 van wereldproductie Chenin blanc)
- ▶ Vooral in Paarl, Malmesbury en Olifants River

Leading South African Grape Varieties



## SOUTH AFRICA WINE MAP

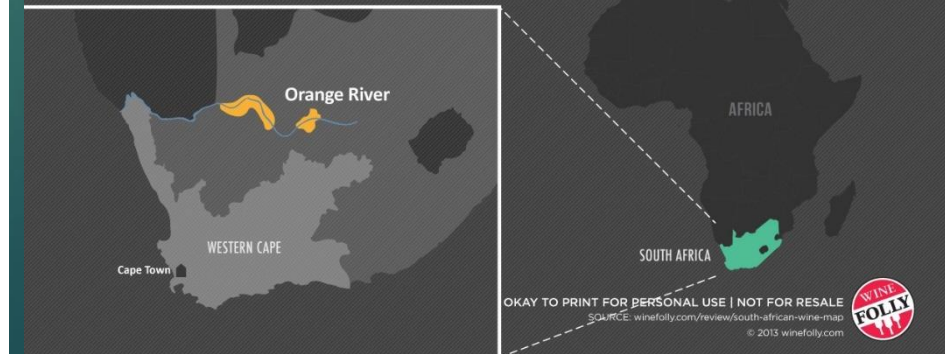
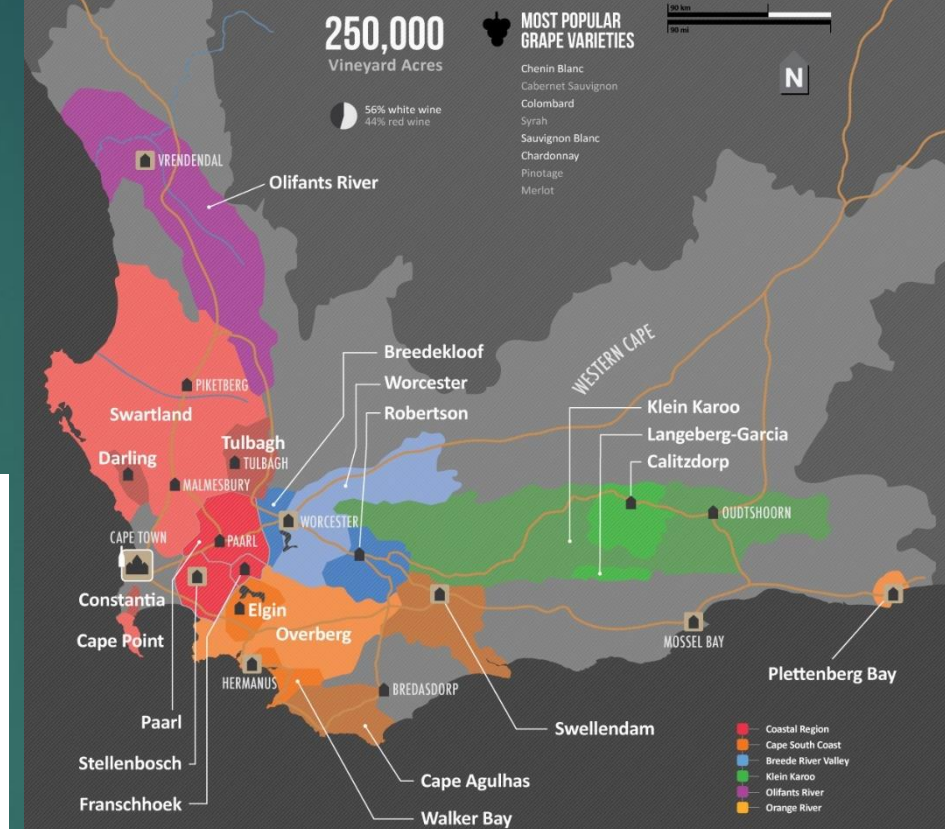
DIGITAL EDITION - FREE TO SHARE - ENJOY

250,000  
Vineyard Acres

**MOST POPULAR GRAPE VARIETIES**

Chenin Blanc  
Cabernet Sauvignon  
Colombard  
Syrah  
Sauvignon Blanc  
Chardonnay  
Pinotage  
Merlot

56% white wine  
44% red wine



OKAY TO PRINT FOR PERSONAL USE | NOT FOR RESALE

SOURCE: winefolly.com/review/south-african-wine-map

© 2013 winefolly.com



# Domaine Huet -Close du Bourg 2014 **versus** Remhoogte - Honeybunck reserve Chenin Blanc 2013

## Wijngaard

biodynamische cultuur, `Sol peu épais profondeur moyenne d`1 mètre qui se trouve en contact direct avec le rocher calcaire et non actif. Situé en 1ère Côte au-dessus de l`église de Vouvray.`, 40 hl/ha

## Kelder

zachte en trage persing met pneumatische pers/gisting met wilde gisten aan 14-17°C/ 7 maand opvoeding op inox kuipen/nooit malolactaatgisting

## Gastronomie

gebakken Sint Jakobsschelpen, koningskrab, koude bereiding kreeft



## Technical Analysis

Winemaker: Chris Boustred  
Main Variety: Chenin Blanc  
Alcohol: 14.0 %vol  
pH: 3.4  
RS: 2.9 g/l  
Total Acid: 6.4 g/l  
SO2: 133 mg/l  
Free SO2: 46 mg/l  
Appellation: Single Vineyard, Remhoogte Wine Estate, Simonsberg, Stellenbosch

## Characteristics

Type: White  
Style: Dry  
Body: Full  
Taste: Fruity

## Accolades

John Platter Wine Guide – 4.5 Stars

## Tasting Notes

The wine has a pale golden yellow colour. The nose is complex and begins with fresh aromas of tropical fruit and honeysuckle, with undertones of subtle butter scotch and spicy acacia karoo. The Palate is rich and full bodied with a creamy texture and is livened by a fresh acidity and has a lingering, crisp finish. Honeyed aromas and flavours will develop with aging in the bottle.

## Ageing Potential

This wine will gain complexity for up to 10 years, so drink some now and if you can resist, lay a few bottles down.

## In The Vineyard

The honey gold bunches are harvested from block number 6, a registered single vineyard. At 28 years old it is the oldest vineyard on the estate. Cool, southerly aspects, combined with fresh maritime breezes provide ideal conditions for optimal ripening of the grapes. The yield of the vines is low, around 5 tons per hectare. The soils are made up of deep decomposed granite.

## About The Harvest

The grapes are hand harvested.

## In The Cellar

The grapes are cooled overnight to around 5° Celcius. They are sorted on a conveyor belt before going into the press where they undergo an 12 hour maceration on the skins before being gently pressed. The juice is then fermented and matured for 12 months in 225L French oak vats. The wine is left on the fine lees for the duration of the maturation before it is racked and bottled.

# Clos aux Renard - Singulier 2014 **versus** Kaapzicht Estate Wine - The 1947 Chenin Blanc - 2013

## Kaapzicht the 1947 Chenin Blanc 2014

published on: 16 April 2015

*The maiden 2013 vintage of the The 1947 Chenin Blanc 2014 from Stellenbosch property Kaapzicht rated 94 points and was one of my top 20 wines of last year. Winemaker Danie Steytler Junior recently afforded me a sneak preview of the 2014 and I have to say I think it's even better than the 2013.*

Grapes come from a 1947 block, SA's second oldest planted to Chenin, and hence the name. Winemaking is "very hands off" – spontaneous fermentation and maturation for 12 months in various sizes of barrel, about 50% new.

The wine is slightly higher in alcohol by volume (14.05% compared to 13.6% in the case of 2013), lower in total acidity (5.0g/l vs 5.4g/l) and naturally went through malolactic fermentation whereas the 2013 didn't causing Steytler to profess a mild concern that it doesn't have the same drive as its predecessor.

It is however significantly drier (residual sugar being 1.7g/l versus the 2013's 4.0g/l) and I think it's also a touch less oxidative.

It has an extraordinarily complex nose - a delicate potpourri top note before, citrus, peach and pear plus more secondary characteristics including yeastiness, nuttiness, honey and spice. Fantastic fruit concentration and more than enough acidity - the proportions are close to perfect. The finish, meanwhile, is long and pithy. Goosebumps good. Cellar-door price: R300.

Hand-picked.

in the cellar

<p>Whole bunch pressed, settled overnight, natural fermentation in French and Hungarian oak barrels. 1 year in different barrels, 500L 300L and 225L ranging from new to 3rd fill, and then a barrel selection is made to make up the final blend.</p><p>Bottled February 2014.&nbsp;&nbsp;&nbsp;</p>

<b>Cépage</b>	100% Chenin
<b>Sols</b>	Argilo-Calcaire
<b>Vignes</b>	Taille courte, 8 yeux par cep Agées de 60 à 80 ans Travail Intégral des sols / culture biologique
<b>Vendanges</b>	Manuelles, en caisse et en un seul passage Tri sur pied, rendements environ 25 hectolitres/hectares
<b>Vinifications</b>	Pressurage, débouillage, entonnage ; ces trois opérations successives se déroulent sans pompes ; mals par gravité Fermentation sans levurage en barriques de 400 à 600 litres, de 1 à 3 vins Mise en bouteille en septembre 2012
<b>Caractéristiques</b>	Vin sec à moins de 5 grammes de sucre résiduel par litre. Cette cuvée est issue d'un seul terroir sur lequel nous possédons 1.30 ha. Ce Terroir nommé Le Clos aux Renards bénéficie d'une exposition, de sol et de sous-sol exceptionnels. Il est souhaitable de carafier ce vin avant de le déguster.
<b>Accords mets et vins</b>	Fruits de mer, Huîtres charnues, noix de saint Jacques, Tourteaux... Fole gras en terrine ou poêlé Viande blanche, poularde émulsion à la crème Fromages : chèvres affinés, comté 12 et 24 mois Ou simplement pour lui-même !
<b>Potentiel de garde</b>	5 à 8 ans

# Info/links

- ▶ <https://www.fix.com/blog/branching-out-with-white-wine/>
- ▶ <http://jordan92-wine.blogspot.be/2013/03/grape-variety-chenin-blanc.html>
- ▶ <http://winefolly.com/review/chenin-blanc-wine-guide/>
- ▶ <http://terlatosouthafrica.com/grape-varieties/>
- ▶ [https://en.wikipedia.org/wiki/Chenin\\_blanc](https://en.wikipedia.org/wiki/Chenin_blanc)
- ▶ <http://www.jancisrobinson.com/learn/grape-varieties/white/chenin-blanc>
- ▶ Wijn komen van bij: Titulus, Portovino, Edgmond Wines (UK), Rouseu en wijnen Jacobs