



SMALL BATCH COLLECTION NO.19

KAALGAT STEEN 2018

The Small Batch Collection wines are made in miniscule quantities and allow us to explore various winemaking techniques, grape varieties and vineyards. Sometimes it's about pushing the winemaking boundaries a bit (the revolutionary process) and sometimes it's all about figuring out the best way to capture the pure essence of a specific vineyard.

This wine was made as a "natural/orange" wine i.e. a white wine made using red wine techniques and no additives.....aka a hipster wine☺.



VINEYARDS

Made from a 36 year old, dry-farmed, bushvine vineyard. Soils are "duplex" and consist of a shallow top-soil layer on top of clay. It is a low-vigour site.



WINE ANALYSIS

Alc:	10.95%
RS:	1 g/l
TA:	6.3 g/l
pH:	3.3



VINIFICATION

Grapes were hand-picked and then fermented on the skins for 5 days. After 5 days the skins were pressed and the wine was racked to a single, old barrel. No additions, Sulphur or otherwise, were made to the wine. Bottled after 7 months barrel maturation.



TASTING NOTES

Light golden in colour. Hints of orange zest and apples. Slightly tannic with a chalky finish.



VARIETIES

Chenin Blanc 100%