

MYBURGH BROS.

Wines of origin Paarl, South Africa



MYBURGH BROS. Chenin Blanc 2021

“Our great-grandfather and his brother combined their resources and talents in many farming endeavours, including wine. Back then, in the early 1900’s, winemaking was very traditional and devoid of the additives and manipulations that are so prevalent these days. We’re sticking to these old-fashioned winemaking practices and trying to make wines that are pure and honest.” ~Tyrrel & Philip Myburgh

Tasting notes

Ripe apple and hints of peach on the nose and the palate. Subtle chalky notes add interest and complexity. The palate is juicy and will become richer in time. Typical Chenin acidity lingers on the finish.

Vineyard

Dry-farmed, bush vine vineyard on Hercules Pilaar farm, situated in the South-western part of the Paarl wine area. The vineyard was planted in 1984 and is a “certified heritage vineyard” (www.oldvineproject.co.za).

Picking was done by hand and staggered in order to capture both natural acidity (early picking) and riper flavours (later picking).

Winemaking

The hand-harvested grapes were picked and pressed during the cool morning hours. After a short overnight settling the juice was transferred to stainless steel tanks and spontaneous fermentation occurred. After fermentation the wine was kept on the lees for a further 5 months.

Analysis

Alcohol: 13.5% • Residual Sugar: 3.8g/L • pH: 3.43 • Total Acid: 5.7g/L

