

Cecilia



CECILIA WINES CHENIN BLANC 2020



What's in a name?

Apart from being a family name, Cecilia also pays homage to the patron of musicians. Winemaker Cerina van Niekerk combines her passion for music, wine and social responsibility by making wines from characterful vineyards and funding a music upliftment project from the income.

The vineyard

Cecilia Chenin Blanc is made from an old bush vine vineyard in Piekenierskloof that was planted in 1962. The vines grow in sandy loam soils at an altitude of 650 metres above sea level, 50 km from the Atlantic Ocean as the crow flies. The altitude and proximity to the ocean provides cooling effects in the afternoon that help retain the natural grape acidity and result in wines that display an attractive vibrancy of fruit and freshness.

Winemaking

The grapes are handpicked and placed in cold rooms where it is chilled to below 10° Celcius prior to crushing. The free run juice is allowed to settle and the first part of fermentation takes place in stainless steel. Towards the latter half of fermentation the must is racked into 500 litre inert French oak barrels where it completes fermentation and rests for 7 months prior to bottling.

Tasting notes

Notes of peach, pear and apricot on the nose, underlined with a touch of pineapple, are followed with a rich, full and well balanced mid palate. The wine is concentrated with evolving layers of flavour on the palate and it lingers on the finish.

Cecilia Foundation

A percentage of the sales is transferred to the Cecilia Foundation NPO from where the funds are utilized to provide music exposure and education to under privileged children in the Citrusdal area of the Western Cape in South Africa.

Wine of Origin:

Piekenierskloof, South Africa

Analysis:

Alcohol: 13.5%

TA: 5.8 g/l

RS: 2.49 g/l

pH: 3.5

FSO₂: 45 mg/l

TSO₂: 129 mg/l