

Kama Chenin Blanc 2012

DORRANCE, WESTERN CAPE, SOUTH AFRICA



HARVEST & VINTAGE NOTES

The 2012 Kama was carefully selected from a 38 years old bush vine single vineyard nestle in the heart of Perdeberg. This dry land produces some superb and elegant grapes all hand picked in light boxes at a full ripening but when the natural acidity is still high, all bunch pressed and left over night in a stainless steel before going into third and fourth fill French oak barrels the following day fourth the natural fermentation to occur. This Chenin Blanc will then remain in barrels for 9 month on clean lees. No malolactic is allowed on this sexy and elegant wine in order to keep the freshness of the fruit.



GRAPES: 100% Chenin Blanc

ALCOHOL: 13%

RESIDUAL SUGAR: 1.9 g/L

PH: 3.27

TOTAL ACIDITY: 6.4 g/L

TOTAL SULPHUR: 31 mg/L

ANNUAL PRODUCTION:
1,000 cases X 6/750ml

