

Project Z Chenin Blanc Skin Contact 2019 3x75cl

Winemaker Notes

Here, the skins of the Chenin Blanc grapes were not removed before fermentation and the interaction between skin and fermenting juice elevated the profile of this white wine into a new stratosphere. The grapes were sourced from a vineyard over four decades old in the Firgrove region of Stellenbosch. Growing on clay and decomposed granite and subjected to the maritime airflow off the Atlantic Ocean at False Bay, the vineyard was selected for its ability to grow grapes offering a superior expression of the site's unique geography. Fermentation in Italian clay amphorae with a 10 day period of skin contact with a further 12 months of maturation in amphorae captures the essence of this vineyard, with the skin contact providing linearity, razor sharp focus and an intriguing maritime salinity.

Vineyard

Clay and decomposed granite vineyard, subject to maritime airflow off the Atlantic Ocean

Winemaking

Fermented in Italian clay amphorae with a 10 day period of skin contact, then a further 12 month of maturation in amphorae.

Vintage

The winter proved to be warm and rather inconsistent. The inconsistent weather was present throughout the growing season and even into the harvest period. The dry and warm conditions were alleviated to some extent by some healthy late spring rains, however, this did lead to increased disease pressure during this period and meant the viticulture team really had to be careful in their management of our vineyards to ensure healthy grapes to the winery. Having achieved this, we saw some really good natural acidities and great balance in our white wines. The reds came in later than normal, largely owing to relatively cool conditions in the latter half of the season. This coupled with a significant rain event mid-March meant that we achieved physiological ripeness at lower sugar levels than normal and have produced, what we believe to be, some of the most elegant and balanced red wines in recent memory. Our Cabernets in particular show both density and vibrancy that has us very excited about their future.

Food match

Creamy garlic scallops



Grapes
100% Chenin Blanc

Region/Appellation
Stellenbosch

Alcohol by volume
13.5%

Residual Sugar
3.4 g/l

pH
3.55

Total Acidity
6.8 g/l

Drinking Window
2025 - 2030

Tasting Guide



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