THE DEVONIAN 2019

Background:

The Rascal's late Father, Rodney came from Devon, a beautiful, green tinged county of England. Along the Northern Coast of this county, exposed rocks from the geological Paleozoic era were found to contain a huge array of fossils of fish. Named for the region, the Devonian era became known as the Age of Fishes as it marked the emergence of the first species to live on land. The Rascal's Father emigrated to South Africa in 1969, and his life, spanning two continents, is celebrated with this wine, as is his love of wine, geology, and fish!

Vintage: 2019

Varietal: 100% Chenin Blanc

Wine of Origin: Swartland

Vineyards: Made from three blocks, the vineyards are situated in Joubertskloof, 10km from Malmesbury on the Southern side of the Paardeberg. The bush vine vineyards are between 35-42 years old, and are planted on South East facing de-composed granite at a 100 to 200m elevation.

Winemaking: The grapes were harvested in three batches starting at 20,5 Brix and ending at maximum 22 Brix to provide a good spread of flavour and acidity levels. The grapes were chilled overnight and whole bunch pressed. The free run juice settled overnight and was then racked into 5 year old, 300ltr French oak barrels for natural fermentation. No SO2 was added during this whole process. The wine goes through 100% natural malolactic fermentation and stayed on the lees after fermentation until December 2019 when it was bottled.

Tasting Notes: This wine shows a mélange of flavours on the nose of lime, floral, oatmeal, and honey. The palate has a soft entry with a creamy texture, and there is good balance between the subtle acidity from the limey notes and the sweetness from the floral notes. The finish is slightly nutty with a hint of minerality.

ABV: 13.15% pH: 3.29 RS: 2.2g/lt

Awards:

Prescient Chenin Blanc Report 89 Tim Atkin South Africa Report 89 points Platter Wine Guide 4.5* Old Mutual Trophy Wine Show 2021 Bronze

