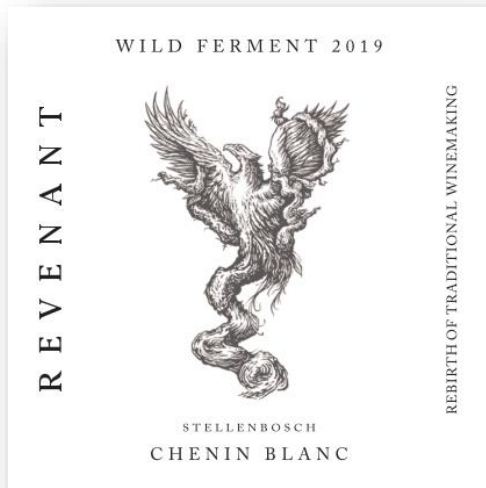


REVENANT CHENIN BLANC 2019



The Story

Back in 1994, long before founding Waterkloof -his biodynamic vineyard overlooking False Bay- Paul Boutinot started a company named False Bay Vineyards in South Africa, seeking out and giving a new lease of life to the many old and under-appreciated vineyards in the coastal winelands. These treasures were otherwise destined to be lost in the large co-operative blends that still dominated South Africa's wine industry back then.

Unusually for that time, Paul transformed those gems into wines with a minimum of intervention with, for example, wild yeast fermentations and no additions of enzymes, acid or powdered tannins. Back then he was swimming against the tide. More recently, there has been a global renaissance of a more natural approach to winemaking. However, even today, making wine this way at the price-level remains a rarity.

Made by False Bay Vineyards & Waterkloof Cellarmaster Nadia Langenegger, Revenant celebrates this rebirth of a traditional more natural approach to winemaking, both in South Africa and internationally.

It's Really All About The Vineyards

No grape variety has played a more central role in South Africa's renaissance as a producer of world-class white wines than Chenin Blanc. Grapes from old vines, once lost in large co-operative blends, are now shining through in singular wines.

Revenant Chenin Blanc is one such example, made from 30+ year old bush vines planted approximately 20km from False Bay in Stellenbosch. These grapes bring fantastic weight, complexity and length to the blend, which is further enlivened with the addition of some wine from younger vines on the cooler, windswept slopes of Waterkloof. Despite the vines being younger here, the yields are actually lower than the old vine vineyard further inland and thus, do no lack in concentration. Meanwhile, being so exposed to the ocean and wind, this coastal component from Waterkloof contributes a beautiful acidity and saline quality to Revenant.



And a Gentle Hand

All grapes are hand-picked to ensure that only the finest berries are used. We harvest according to taste (the traditional way) and spend most of our time in the vineyards to see how the flavours develop. The grapes are then sorted by hand and whole-bunch pressed in our modern basket press to extract the juice in the gentlest way. The juice is then settled naturally for 24 hours without enzymes, after which it is racked from the settling tank into 600-litre barrels, concrete eggs and a stainless-steel tank.

The naturally occurring yeasts or “wild yeasts” are allowed to start the fermentation process. This leads to a much longer fermentation process with a slow release of aromas and a more structured palate. Fermentation took between one and six months to complete, after which the wine was blended and left on the gross lees for a further six months until bottling with no stirring of the lees taking place. We do not add any acid, enzymes or commercial yeast during the winemaking process, nor do we fine the wine, with only a light filtration and a small addition of sulphur added as a preservative prior to bottling.

Tasting Note From the Glass Of Nadia Langenegger

A variety of yellow fruits and limes can be picked up on the nose with a touch of cumin. The palate shows a fresh acidity with a lingering mouth feel- an effortlessly balanced wine.

The Numbers

Alc: 13.5%

RS: 4.5 g/litre

TA 5.1

PH 3.4

REVENANT
CHENIN BLANC

There is no legal requirement to list additional ingredients in wine apart from sulfites which are present in all wine. Up to 50 ingredients may be legally added.

For the sake of transparency we add: Minimal sulfites. Organic yeast nutrient.

www.falsebayvineyards.co.za

*No cultured yeast · No enzymes
No acid · No fining*

REBIRTH OF TRADITIONAL WINEMAKING

alc. 13.5% vol · ABV 7 · CONTAINS SULPHITES · HIGHLY SWEET · SQUALID SQUATRO · MINERAL SUPPLEMENT
IMPORTED BY FBV EUROPE LTD. M3 2PI, UK

WINE OF ORIGIN STELLENBOSCH · SOUTH AFRICAN WINE · 750 ml

