



Produced by Mount Abora Vineyards,
Riebeek-Kasteel, Swartland, South Africa

Mount Abora Koggelbos Chenin Blanc 2012

Imagine...

Mount Abora, as created by English romantic poet Samuel Taylor Coleridge in his famous poem *Kubla Khan*, is a mythical place of the imagination. Creation is impossible without a clear vision of what is to manifest. Creativity in winemaking is about imagining a texture, a taste, a feel and then actively setting out to achieve the vision.

Koggelbos is an oxidative style wine made from three parcels of low-yielding Swartland vines, aged between 36 and 46 years old: Paardeberg - decomposed granite soil; Agter-Malmesbury - clay and decomposed granite soils; Malmesbury - shale soil. Winemaker Johan Meyer transforms the grapes from these gnarled, dryland bush vines into an authentic and individualistic expression of grape and place. The grapes were pressed as whole bunches and fermented naturally in older 300 and 500 litres French oak barrels. The wine was kept on the lees for four months and stirred regularly to enhance the mouthfeel and foster a sustained palate experience. The wine matured for another eight months in the same barrels before bottling.

The wine is unfiltered and sediment may occur. Decant and let it breathe a while, as the style of the wine dictates patience and a Zen approach to enjoyment.

PRODUCTION: 5 000 bottles

TECHNICAL ANALYSIS:

Alc 12.3%/vol • RS1 .9 • TA 6.0 • pH 3.37 • Free SO₂ 14 • Total SO₂ 110 • VA 0.73