



Produced by Mount Abora Vineyards,
Swartland, South Africa

Mount Abora Koggelbos Chenin Blanc 2017

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 low-yielding 35-year-old Swartland vines just outside the town of Malmesbury. Winemaker Johan Meyer transformed 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 spontaneously in four older 300 litres French oak barrels and a 1 600 litre cement egg. The barrelled wine was kept on the lees for six months and stirred regularly to enhance the mouthfeel and foster a sustained palate experience. The egg portion was allowed to benefit from the natural vortex movement inside the egg. The wine matured for another nine months in the same barrels and egg before bottling.

The wine was made with minimum intervention and no additions apart from a little SO₂ at bottling. Decant and let it breathe a while, as the style of the wine dictates patience and a Zen approach to enjoyment.

PRODUCTION: 2 100 bottles

TECHNICAL ANALYSIS:

Alc 12.25 %/vol • RS 1.50 • TA 5.83 • pH 3.47 • Free SO₂ 12 • Total SO₂ 42 • VA 0.99