



Produced by Mount Abora Vineyards,
Swartland, South Africa

Mount Abora Koggelbos Chenin Blanc 2018

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.

Since the maiden vintage in 2011 Koggelbos has been made in an oxidative and minimum-intervention style. The 2018 was created by the fusion of Chenin Blanc grapes from two very individualistic yet surprisingly similar regions. The Botrivier and Swartland appellations both feature eclectic combinations of shale and sandy-loam soils. Both are dependent and greatly influenced by prevailing cooling maritime winds, and their rolling hills are home to lush wheat fields, ample-sized Dorper sheep and luxuriant vines. The Botrivier component (55%) was made from 37-year-old vines in two parts. A quarter part was fermented on skins and some stalks. After fermentation, it was matured in a 600 litre Zeppelin PVC Egg. The rest was pressed as whole bunches, settled overnight and transferred to Zeppelin Eggs for fermentation and aging on the lees. The Swartland component (45%) was made from low-yielding 36-year-old Paardeberg vines. The grapes were destemmed and pressed into a cement egg and “ancient” 300 liter French oak barrels.

Do decant the wine and let it breathe for a while, as the wine dictates patience and a Zen approach to enjoyment.

PRODUCTION: 6000 bottles

WINEMAKERS: Krige Visser, Pieter de Waal, Johan Meyer

TECHNICAL ANALYSIS:

Alc 12.88%/vol • RS 2.60 • TA 5.7 • pH 3.54 • Free SO₂ 28 • Total SO₂ 56