



Produced by Mount Abora Vineyards,  
Swartland, South Africa

## ***Mount Abora Koggelbos Chenin Blanc 2019***

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 2019 was created by the fusion of Chenin Blanc grapes from two very individualistic yet surprisingly complementary blocks in the Wine of Origin Bot River ward – one 37 year old block on sandy soil and another 15 year old vineyard on sand and deep mountainside Overberg sandstone. The sandstone portion was fermented on skins (with a small percentage of stalks included) until dry and the other component was pressed as whole clusters, settled, and then fermented. Maturation took place in 530 liter Zeppelin fermentation and maturation eggs for 9 months. No sulphur used during fermentation and maturation with only a minimal amount added at time of bottling.

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

**PRODUCTION:** 1 600 bottles

**WINEMAKERS:** Krige Visser & Pieter de Waal

**TECHNICAL ANALYSIS:**

**Alc 13.19%/vol • RS 2.1 • TA 5.9 • pH 3.7 • Free SO<sub>2</sub> 5mg/l • Total SO<sub>2</sub> 26mg/l**