

RD RADFORD DALE

THE REVELATION WALKER BAY CHENIN BLANC 2018



INTHEVINEYARDS

The Walker Bay Chenin vineyard is planted on mostly sandy soil and is trellised with irrigation. It is very close to the sea and is cooled by refreshing ocean breezes. This cooling aids in the slow and even maturation of the fruit, which helps us to retain the natural acidity found within the grapes. As always, we harvest early, and the fruit is handpicked, and hand sorted at the cellar.

INTHE CELLAR

The grapes were destemmed and crushed, and the free-run juice was cold settled for two days before being poured into barrel. Wild fermentation was carried out in older French oak barrels, using only natural ambient yeast. The wine was kept on its primary lees throughout maturation and no batonnage was applied. The wine was racked out of barrel after 10 months, assembled and left to mature in bottle for 3 months.

A NOTE FROM THE WINEMAKER

Often shunned and disrespected by winemakers and consumers alike, there is, in certain worthy quarters, an ascending realisation of the tremendous potential of this grape, Chenin Blanc - South Africa's most noble grape. As devotees of true character and finesse often swim upstream against the populous tide, a fresh generation of Chenin producers is bringing to the surface some of the most interesting, bright, mineral and idiosyncratic wines of the Cape.

Through profound understanding of this vineyard, rather than manipulating the wine, we have been able to create a wine that reflects its site through freshness, elegance, finesse and purity. The Revelation Chenin Blanc is all about subtlety and finesse. It is driven by its citrus fruit spectrum and has a wonderful refreshing acidity. The perfect wine for Summer

THE TECHNICAL BITS

VARIETAL	Chenin Blanc	
APPELLATION	<i>Walker Bay, South Africa</i>	
ANALYSIS	Alcohol	11.5% vol.
	Total acidity	6.6g/L
	pH	3.37
	Residual Sugar	1.7g/L

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