

FANTAMTANGO

W.O. Stellenbosch

One sight: the Upper Blaauwklippen Valley on the Helderberg; one grape: Chenin blanc. The Helderberg is the natural monument of Stellenbosch, like the spine of some titan protruding the earth.

This vineyard sits about 280 meters above the sea. Tucked into a deep kloof of the Helderberg rich in red and yellow grantic soils. It is cool, by Stellenbosch standards and receives ample rains in winter from the mountain catchment.

W INEMAKING

Grapes are hand picked and cooled overnight. The following morning they are put into the press and pressed as whole bunches. No sulphur, yeast, acid, enzymes or water were added.

Very cloudy juice was transferred straight to a combination of conrete eggs and neutral oak barrels, with only the heaviest solids left behind. Fermentation took place over 4 weeks, after which full malolactic fermentation was completed. In Autumn wines were sulphured for the first time. Wines were bottled in January 2024 with nothing but a prebottling racking taking

T A S T I N G N O T E Crushed clovers, jasmine and yellow peaches denote the signatures of the vineyard. It is a classic Chenin in this respect. Pure and exotic. Look a little deeper and the subtler nuances of citrus unveil themselves.

The palate rips with tension, fizzling down the tongue as a sherbet powder.

is that it duped the budding sailors, proespectors & stow-aways into believing they'd entered Table Bay & therefore Cape Town.

So, it is a phantom destination, one that grapes, ships and the people of the Cape have had to dance with to render their living.

A N A L Y S I S Alc: 12.50% T.A.: 6.0 g/L

R.S.: 1.8 g/L

pH: 3.37



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