



Reverie is about expression. A liquid art project first and foremost, it is the creation and solo venture of Jacques de Klerk. It represents the culmination of everything I have learnt about terroir, Chenin Blanc, viticulture and natural winemaking. Reverie strives to reflect a side of Swartland Chenin Blanc that is not seen often enough. Elegance, finesse and refinement are the ideas that guide the style of the wine and the amazing Granite soils of the Swartland is what gives it soul! Old, dryland vines give the wine depth and substance as well as balance, despite early harvesting. Traditional winemaking techniques result in a wine with a pure, un-manipulated character. This wine is made in limited quantities to reflect its origin as well as my personal winemaking values for Chenin Fans, Terroir Geeks and all manner Wine Nerds to enjoy!

## Vineyard

A single vineyard of Chenin Blanc, planted in 1978, produces the exceptional fruit from which this remarkable Chenin is made. Rooted in the purest, crunchy, ancient granite soils I have ever seen, these vines have gone without irrigation their entire life and have grown up tough and hardy. Understandably, crops are tiny but concentrated as a result of the natural balance the vines have had to find between producing their crop, and growing shoots and leaves to ripen it under difficult conditions. A very cold, but relatively dry winter preceded the much lauded 2015 vintage and in the spring the vines budded evenly and strongly resulting in a lush, healthy canopy. During the long hot summer the vines had to dig deep into the granite to find the moisture that lay hidden in its depths. This meant that bunches were tiny and berries even more so. In the lead up to harvest time the cool nights meant that the natural freshness was well preserved in the berries while the crop acquired the intensity and depth associated with old vine Chenin Blanc.

## Winemaking

Grapes were harvested early on during the ripening season to preserve the natural acidity and freshness, bestowed upon them by the amazing Terroir. Every bunch was hand harvested and manually sorted and thereafter destemmed and crushed by hand (and foot!). From there, the crushed grapes were basket pressed and only the purest, finest juice was gently extracted. The juice was transferred directly into old barrels without any settling and fermentation occurred spontaneously through natural yeast. The wine matured at a leisurely pace on its lees for a period of 13 months, with only occasional stirring. Sulphur was used very sparingly throughout so that the wine could follow its own path, unhindered. Before bottling, the wine was racked from barrel and allowed to settle but no fining or filtration was employed. As result the wine is slightly cloudy but retains every nuance and detail that it had shown during maturation. Traditional winemaking values and a natural approach have allowed the wine to take on a pure, authentic, elegant and un-worked character.

## Tasting Notes

The stylistic goals of elegance and finesse are reflected in the wine by the subtlety of the nose. Gentle aromas of peardrops and citrus show a fresher side of Swartland Chenin. Delicate and finessed, the palate unfolds with layers of white pear and herb notes showing the youthful verve so indicative of a great vintage. Gentle yet persistent concentration rewards before tapering off into a lingering, salty and mineral finish.

**Technical Analyses:**    12.0% alc    pH 3,73    RS 1.8 g/l    TA 4.8 g/l