

## False "Slow" Chenin Blanc, Coastal Region



**Producer:** False Bay Vineyards  
**Winemaker:** Nadia Barnard  
**Country of Origin:** South Africa  
**Region of Origin:** Coastal Region  
**Grapes:** Chenin Blanc 100%  
**ABV:** 13%  
**Case Size:** 6x75cl  
**Vintage:** 2016NEW  
**Suitable For:** Vegetarians and Vegans  
**Closure Type:** Screw Cap



### The One-Liner

Not fermented with fast-acting or commercially selected yeast. The grapes here do not take just three weeks to get from vineyard to bottle. Instead its crafted in the wild way, old-vine fruit, fermented with wild yeast- magic like this takes at least six months.

### Tasting Note

Wild yeast fermentation is key to this benchmark Chenin Blanc. The long wild yeast ferment provides bready aromas and additional complexity to the wine. Dried herbaceous notes, including fennel and aniseed from the nearby Fynbos, dominate the nose, followed by a creamy lemon character. The palate is reminiscent of the nose, with great textural complexity, attributable to the long, slow wild yeast fermentation.

### Producer Details

Named after Cape Town's False Bay – geographically on the other side of the city to Table Bay - it's this large sweeping bay that's in full view from the famous Waterkloof estate where the wine is made. The False Bay range further extends the property's portfolio, with wines that offer character and capture the Cape terroir and place at an affordable, everyday price. Fruit is sourced from across the Cape and the wines are crafted by a passionate team led by winemaker Nadia Barnard, a traditionalist at heart and custodian of the Waterkloof Cellar.

### In The Winery

Made by Waterkloof's talented young Cellarmaster Nadia Barnard, this slow chenin is crafted the wild way: Balanced, hand harvested grapes from old Swartland bush vines are fermented spontaneously with wild yeast found naturally on the grapes...not in a packet. This magical transformation takes at least six months.

Chenin Blanc is regarded as the workhorse of the South African wine industry. It produces the bulk of False Bay's generic white wines. There are however some gems in between the mass of Chenin vineyards. The goal is to identify these gems and allow them to express themselves in False Bay Chenin Blanc.

False Bay Vineyards focus on areas that have long stood out for producing great Chenin Blanc wines, like the Paardeberg and Riebeek areas in The Swartland. Over time, old bushvine vineyards have found their natural balance, which ultimately shows through in the wines.

The wine spends a minimum of 10 months on lees. No additions other than sulphur as a preservative.

### Food Recommendations

A versatile wine equally well suited to partner lobster and other seafood, risotto or herb roast chicken. Can also handle spice very well.

Grown, made and bottled in South Africa. False  
Bay - Real Wine

**Awards & Press**

2015 Vintage: Platter's South African Wine Guide 2017 - 3 stars