



## M·A·N Family Wines

### Free-Run Steen

### Chenin Blanc

### 2022



*Steen, the traditional South African word for Chenin Blanc, thrives in the climate and deep soils of our region. We use only the free-run juice (no pressing of the grapes) to preserve its clean and natural character, refreshing acidity and delicious ripe fruit flavours.*

#### Winemaking

Grapes were hand-harvested at between 22.5 and 23.5° balling and only the free-run juice was used for this wine, with no pressing of the skins. After settling, the must was inoculated and allowed to ferment over 20 days in stainless steel tanks at an average fermentation temperature of 13°C. The wine was left on its gross lees for 3 months until bottling for a richer mouthfeel and longevity. 100% un-oaked to preserve the freshness of the fruit. Fined and filtered before bottling.

#### Vineyards

We source our Chenin Blanc from selected vineyards in the Agter-Paarl region. The vineyards are all unirrigated and bush-vine (untrellised) vineyards that produce concentrated, flavourful grapes. Most of the vineyards are more than 25 years old. Our soils are mostly Malmesbury Shale, imparting minerality and fresh acidity to the wines.

#### Technical details

**Blend:** Chenin Blanc, 100% free-run juice

**Grape source:** 100% from dry-land, bush vines in Agter-Paarl

**Closure:** Screwcap

**Barcode:** EAN 6009669350420

**Alc:** 13.5% **RS:** 4.3 **TA:** 6.1 **pH:** 3.49



#### Wine description

A crisp, expressive, light-bodied wine.

Light straw colour. Vibrant aromas of quince, pear and pineapple.

On the palate, fresh stone fruit and apple flavours are backed by refreshing acidity, minerality and a full-bodied mouthfeel.

A versatile food wine that will pair well with poultry, shellfish and vegetable dishes. Great to drink now, but ages beautifully over 2-5 years. Serve chilled.

#### Vintage

2022 was a warm and dry season producing smaller berries with enhanced flavour concentration. Warmer daytime temperatures combined with cooler nighttime temperatures resulted in perfect fruit quality, showing good flavour intensity and fresh acidity. This season produced a healthy and disease-free crop, resulting in wines with intense aromatics and great texture on the palate.