



## About Pearce Predhomme...

*Pearce Predhomme is a collaboration of like-minded individuals from around the globe. Founded with a mission to build and import wines from our favorite appellations while offering an unequaled value/quality ratio for the sommeliers & wine buyers.*

*Our second vintages of Chenin Blanc is produced from old vines grown in decomposed granite / quartz on the Helderburg (Eng. Clear Mountain), in the southwestern-most corner of Stellenbosch, adjacent to False Bay. Produced in collaboration with Radford Dale <http://www.thewineryofgoodhope.com/radford-dale/>*

## Clear Mountain Chenin Blanc 2016

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### Viticulture

Average Vine Age	39 years
Vineyard Sources	Helderburg <a href="https://goo.gl/maps/acnykpAhEDP2">https://goo.gl/maps/acnykpAhEDP2</a>
Soils	Decomposed Granite, Quartz, Koffie Klip (Iron, Mica, Phosphorous)
Altitude	185m to 225m
Viticulture Techniques	Bush vine, low intervention, Bordeaux mixture when necessary.

### Viniculture

Harvest	January 2016 - very early harvest, 14 days average before average harvest date
Brix	19 – 21.5 degrees, no chaptalization
Alcohol	12.56%
Elevage	Old neutral barrel, 225L-500L
Viniculture techniques	Five-parcel assemblage, individually harvested & fermented. Whole bunch press, maceration on the skins, overnight settling (no enzymes or agents), spontaneous wild ferment, lees settling (no lees stirring), no malolactic fermentation, & no post-ferment racking.
Oenologist:	Jacques de Klerk

### Tasting Note

Fresh aromas of under-ripe stone fruit & tangerine, with firm minerality & restraint. This is a texture-driven wine, the intensity & weight is by the grape only, with an almost grippy finish. The acid is perfectly balanced with the weight, giving the impression of heft without the additives. A naked & true representation of South African Chenin Blanc.

540 cases produced (12 bottles)  
 Licensee Price 21.95 + hst  
 Sommelier / Trade only