

THE LIBERATOR FRANCOPHILE CHENIN BLANC 2020



WINE INTRODUCTION

Sourcing and creating The Francophile Chenin Blanc marked a departure for The Liberator's Rick who commissioned the making of this wine from a fantastic resource of old, bush vine Chenin, rather than liberating an existing parcel. It's intended to be sustainable and repeatable; to be enjoyed copiously in the knowledge that it is not subject to the finite quantities imposed by The Liberator Episodes or Special Editions.

WINEMAKING NOTES

With Rick's Francophile palate in mind, these parcels were selected from two growing sites, namely the Bottelary Hills and the Simonsberg mountains. In collaboration with his old mukker, Carl van der Merwe, they were fermented in stainless steel tanks to maintain freshness. Without recourse to any malo-lactic fermentation, the wine was aged on its lees, prior to being bottled.

APPEARANCE, AROMA AND TASTING NOTE

This is a wine that is designed to demonstrate what can be achieved with a little bit of care and attention in both the vineyard and the cellar. It might well remain South Africa's most widely planted grape variety, but it's a fact that should be celebrated and not dismissed. The Francophile Chenin Blanc is delicious on release, but could be expected to evolve and gain additional complexity over the next two to three years.

WINE INFORMATION

Country:	South Africa
Region:	Stellenbosch
Wine Type:	White Wine
Producer:	The Liberator
Wine Name:	Francophile Chenin Blanc
Vintage:	2020
Principle Grape (%):	Chenin Blanc (100)
Closure:	Cork
ABV (%):	13.50
Bottle Size:	75cl
Case/Pack Size:	6x75cl