



ALONG THE WESKUS

**SAKKIE MOUTON**  
FAMILY WINES

## Revenge of the Crayfish 2023

The 2023 Revenge of the Crayfish Chenin blanc was harvested on two dates, the 9<sup>th</sup> of February and the 16<sup>th</sup> of February as the vineyard ripens in two stages.

Grapes were hand harvested early in the morning, then taken to the cold room and cooled down for one night. The next day the grapes were whole bunch pressed in a membrane press, with the juice being taken to a stainless steel tank for natural cold settling. No enzymes were added except for a little sulphur. Clear juice was racked off the next day to a stainless steel tank and some 500 liter barrels for natural Fermentation to start. Fermentation took about 40 days. Afterwards all the finished wine was taken to old 500 liter barrels to age for 10 months on the gross lees before being bottled unfinned and unfiltered. No malolactic took place.

W.O. Koekenaap

**VINEYARDS:** These vineyards are located about 5 kilometres from the cold Atlantic ocean on well drained Sandstone soils in the West Coast region of Koekenaap.

### **TASTING NOTES:**

The 2023 Revenge of the Crayfish Chenin blanc has lots of apricot, white flowers, green apple, peaches and that typical west coast kelp smell on the nose.

The palate follows through on the nose with intense peaches and white flower and lots of saline saltiness.

**ALC: 13.2% TA: 7.3 RS: 3.4 pH: 3.16**

