



Le Sueur
WINES

Le Sueur Kluisenaar 2017

Winemaker: Louis van der Riet
Appellation: Klein Karoo
Grape variety: Chenin Blanc
www.dekrans.co.za
T: +27 (0)44 2133314 | F: +27 (0)44 213 3562

Background

Le Sueur Wines is the dream of winemaker Louis Le Sueur van der Riet. This dream was born in 2006 and turned reality in November 2014 with the release of the maiden vintage of Le Sueur Wines Chenin Blanc 2014. Le Sueur Wines strives to make wines which are unique to Klein Karoo terroir and method of production and are only available in limited quantities.

A recluse from the rest of South Africa's wine regions, the Klein Karoo has been frowned upon as a dry wine producing region. Many special vineyards hidden below the Swartberg are lost into bulk blends. Striving to discover these hidden vineyards standing alone and away from its famous brothers in other regions, *Kluisenaar* brings tribute to the reclusive blocks of Chenin Blanc in the Klein Karoo.

Vineyards

Perfectly balanced vines are harvested at optimal ripeness. Old Great Karoo deposits on decomposed Swartberg Mountain forms the base for the roots of these vines. Trellised East West facing rows ensure grapes ripen slowly and homogeneously. The stems of the bunches were pinched at 21 Balling to let the bunches lose water through evaporation. This result was more concentrated fruit with higher sugar and higher acid. The bunches were then hand picked before berries started to shrivel.

Winemaking

In the cellar the bunches are crushed and the juice cooled before it's pumped into barrel. The juice was left to its own account to ferment naturally in 33% new French Oak and 66% older French Oak Barrels for 10 months before bottling. Without disturbing nature this wine was made from nature by nature to bring you Chenin Blanc in its most natural form unfiltered and unfined.

Winemaker's comments

Colour: light gold with green tinge

Bouquet: Complex full flavours of tropical fruit, soft white pear and apricot. Slight butterscotch, lime and soft honey oak.

Taste: Full complex flavours of honey, lime and soft fruit. Well integrated fresh acidity and round vanilla oak tannins with a long lasting smooth silky Finish.

Food pairing

Best enjoyed on its own or perfect on a Summer's day with braaid chicken or pork fillet. Also works well with pasta Alfredo or pan fried yellow tail.

Chemical analysis

Alcohol: 12.84%

pH: 3.48

TA: 5.6 g/l

RS: 3.2 g/l

Extract: 21.0 g/l

Awards

New Release

