

LALELA

2024 LALELA HERITAGE WHITE

Varietals: 75% *Chenin Blanc* / 25% *Semillon*
Bottling Date: 1st November 2024
Production: 3370 bottles
Wine of Origin: *Western Cape*

Technical Details at Bottling:

Alcohol – 13.0%
RS – 2.4g/l
TA – 6.2g/l
pH – 3.39

Source of Grapes:

The Chenin Blanc was sourced from a single vineyard parcel in the Breedekloof region, whilst the Semillon was sourced from a vineyard situated in the Hemel en Aarde Ridge appellation.

Date of Harvest:

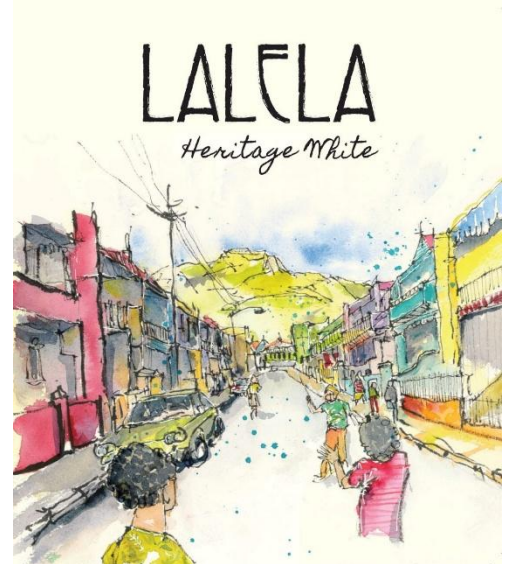
The Chenin Blanc was harvested on the 6th February 2024
The Semillon was harvested on the 15th February 2024

Winemaking:

The grapes were handpicked. The Chenin Blanc was whole bunch pressed to stainless steel for overnight settling and then racked to barrel for fermentation. The Semillon was processed to open top fermenters and skin fermented for 10 days before being pressed off at 5 balling and racked to barrel to complete fermentation. Natural fermentation from the indigenous yeast was encouraged in both instances. Malolactic fermentation took place in barrel and the wines were aged in 228L older French oak before blending and homogenization.

Maturation:

Aged for 9 months in French Oak 225L barrels. No new wood.



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