

The Fledge & Company
Hoeksteen 2015
Steen / Chenin blanc – 100%
Old bush vine, Stellenbosch
False Bay & Bottelary



Philosophy – To express the unique old bush vines, the *climats* & vintage while crafting a Steen which can improve with time in bottle – to this end we prefer to askew the use of oak, undergo extended cold ferments, mature sur lie (on the lees), bottle unfinned & unfiltered.

Vineyard – Two low yielding bush vines plots planted 4.5km from False Bay rooted in poor ferricrete (iron stone) & decomposed granite soils; combine for the first time with old dry land bush vines rooted in the granitic soils of the Bottelary Hills. Hand harvested at dawn from select sections of each site. The Cape’s earliest vintage in 50 years - characterised by super clean, uniformly ripe, concentrated fruit & wines with buxom flavour.

Vinification – False Bay fruit harvested for ripe plush buxom fruit, while Bottelary harvested for structure, freshness & citrus acidity. Crushed directly into our small pneumatic press & allowed a few hours skin contact prior to gentle pressing,

thereafter the juice was settled overnight prior to racking with a fair share of fine lees, inoculated & allowed a 3 ½ week cold ferment in stainless steel. Post-fermentation Bottelary (45%) & False Bay (55%) were racked with a portion of fine lees to a small 2750ℓ tank & left undisturbed for 13 months prior to bottling unfinned & unfiltered under screw cap to preserve the essence of the site, vintage & vines. Only yeast & small amounts of sulphur are added during vinification.

Wine – This lithe, svelte ‘n shy Steen, exhibits a combination of citrus blossom, yellow fruits, green apple, ripe pear, subtle spice ‘n rooibos & tell-tale chalky finish with lift of acidity to whet the palate. A perfect partner for roast fowl, fresh crustaceans & other denizens of the deep, firm *fromage* or enjoy as an aperitif. Serve chilled & best decanted. Cellaring is advised to enjoy the wine at its optimum.

Anorak Facts

Vintage 2015 yielding 3228 bottles **Alc.** 13.46% **pH** 3.30 **TA** 4.6 g/ℓ **RS** 2.8 g/ℓ

Track record: 2014 - 4 ½ Stars Platter’s 2016 / 93 pts Jamie Goode www.wineanorak.com/
90 pt Christian Eedes winemag.co.za/ / 91 pts Tim Atkin MW

Drink now – 2025+ | Cellar upright | Best Decanted | Serve Chilled