



Le Sueur
WINES

Le Sueur Kluisenaar 2020

Winemaker: Louis van der Riet
Appellation: Klein Karoo
Grape variety: Chenin Blanc
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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

Hidden between the cliffs of the spectacular Meiringspoort mountain pass lies an amazing little vineyard. The 6 Ha vines are cared for by manager Herman van der Walt where he lives a reclusive lifestyle with his wife and 2 children alone with no cell phone reception. The old Chenin vines are planted in decomposed shale soils irrigated with fresh mountain water. Planted on an easterly facing slope and a daily fresh mountain breeze, cools down the grapes in the afternoon. The grapes are hand harvested into crates beginning to middle February and trucked to the cellar.

Winemaking

At the cellar the crates are packed into a cold room over night. The next morning the bunches are destemmed and the berries crushed into tank.

The juice is left on the skins till the afternoon before the juice is separated and pumped into three 400 French oak barrels. Fermentation start spontaneously after a couple of days and the wine ferments naturally. After fermentation the wine is racked of the gross lees and pumped back into barrels for a total of ten months in barrels. During this time the lees is stirred up every three months before racking and 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 tropical fruit, lime and a flinty minerality. 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: 13.66%
pH: 3.4
TA: 5.95 g/l
RS: 2.13 g/l
Extract: 23.5 g/l

Awards

Tim Atkin '19 SA report 94 points
Platter 2021 Wine Guide 4.5 stars
Enos Top 15 SA White Wines
WineMag 94 rating 2019
Tim Atkin '20 SA Repot 93 points
Der Feinschmecker -
Top 5 SA Chenin Blanc

