



## Chenin Blanc 2023

**Wine of Origin:**  
Coastal

**Viticulture:**

The grapes for this wine comes predominantly from selected vineyards in Stellenbosch, Paarl and Swartland. Owing to the nature of bush vines, careful canopy management was exercised so that no bunches were exposed to excessive sunlight and that an even ripening of the grapes was ensured. The run-up to the season was characterized by a warm and dry winter and spring, resulting in drier than usual soil conditions at the onset of the growing season. As such, bud break and harvest were around 10 days earlier than previous vintages.

**Vinification:**

All the vineyard parcels were harvested at optimum ripeness and vinified separately. All the grapes were given 12 to 16 hours extended skin contact before only the free-run juice was transferred to tank for fermentation. The wines were fermented at low temperatures with selected yeast strains to highlight each vineyards specific characteristics. After fermentation the wine was left for a further two months in contact with the lees before putting the final blend together.

**Winemaker's Note:**

Tropical- and stone fruit flavours supported by a burst of citrus on the palate. Well integrated with amazing texture. Drink now or be rewarded after careful cellaring for 3 years.

**Analysis:**

Alc - 13.5%vol    RS – 2.6g/l    TA – 6.0g/l    pH – 3.43

