

Estate Chenin Blanc 2024

GRAPE VARIETALS 100% Chenin Blanc

TASTING NOTES

A clear and bright wine with hints of lime and gold. The nose has aromas of apricot, green apple and citrus with subtle oak spice and floral notes. The palate is vibrant and juicy with a creamy texture and a lime finish.

FOOD PAIRINGS

Delectable with fish, shellfish and poultry this is a versatile food wine that will work well with summery dishes.

VINEYARDS & HARVEST

The wine is made from three different blocks of Chenin Blanc, with 35% from certified old vine Chenin Blanc and the remainder from our from our Zevenrivieren vineyard.

VINIFICATION

The wine was barrel fermented with a 4% concrete portion and occasional lees stirring was done for the first three months to fill out the mid palate. The final blend has 4% Concrete and 8% new French oak with the remainder being in seasoned barrels for 4 months.

WINE OF ORIGIN Stellenbosch

WINE ANALYSIS

ALC: 12.9 % RS: 2.6 g/l TA: 6.1 g/l PH: 3.41

