

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE RIEBEEKSRIVIER

VINTAGE: 2025
AVERAGE TEMP: 17.4°C
RAINFALL: 729.2mm
HARVESTING BEGAN: 30 January 2025
HARVESTING ENDED: 12 February 2025
ORIGIN OF FRUIT: Riebeeksrivier
SOIL TYPE: Glenrosa- shale with clay subsoils
YIELD (t/ha): 6.2 tons/ha
CULTIVAR: Chenin Blanc (100%)

IN THE VINEYARD: The farm is located on the slopes of the Kasteelberg, with views of the Swartland and the iconic Table Mountain. Its distinct terroir, particularly the Rhône-like shale soils, is powerfully expressed in the fruit, producing wines of exceptional character. Two bushvine vineyards planted in 1988 and 2013 on south-facing hillsides at elevations ranging from 350 to 400 metres above sea level produce fruit with exceptional intensity and flavour, balanced by bright acidity and length.

VINTAGE NOTES: The preceding winter brought above-average rainfall, helping to replenish dam levels and restore soil moisture. This, combined with a moderate and dry spring and summer, led to vigorous vine growth and ideal conditions for ripening. The stable weather continued through the growing season, creating the foundation for an excellent harvest. Healthy, well-developed canopies shielded the fruit and supported even ripening, resulting in grapes picked at perfect maturity with vibrant acidity and fresh fruit character. The 2025 vintage stands out as one of the strongest in recent memory.

The 2025 season on Riebeeksrivier in the Swartland was marked by a wet, cold winter that restored deep soil moisture and replenished underground reserves—vital for the region's dryland vineyards. Spring arrived with moderate, dry conditions, allowing for a uniform budburst and healthy early growth. Vineyards saw vigorous canopies and balanced crop loads. Summer remained dry with few heat extremes. Consistent weather and low disease pressure led to even and steady ripening. Older bush vines responded well to the conditions, showing resilience and depth.

Chenin Blanc from the 2025 harvest shows excellent fruit purity, tension, and concentration. The wines offer a balance of stone fruit, citrus, and saline minerality, supported by bright acidity and textured mouthfeel. A strong vintage—structured, age-worthy, and true to Riebeeksrivier's signature style.

WINEMAKING NOTES: The grapes were handpicked and refrigerated before whole bunch pressing the following day. After overnight settling, 70% of the free run juice was transferred to stainless steel tanks and the rest to French oak puncheons and foudre where spontaneous fermentation occurred. 4% of total blend was fermented and matured in new French oak. The wine spent 4 months on the fine lees without Malolactic fermentation before it was blended and bottled.

TASTING NOTE: A gentle florality adds to the more prominent stonefruit and light touch of honey on the nose. The mouth delivers a veritable fruit salad: flavours of melon, nectarine, quince and apricot intermingle seamlessly. Delightful succulence and freshness from appropriate acidity but there is a broad, creamy lees undertone that adds texture and breadth to the tasty mouthful. Good composure and structure only add to the enjoyment, as does a delicate citrus pith nuance which is apparent on the long, lingering aftertaste.

Alc: 13% | TA: 5.4 g/l | pH: 3.24 | RS: 3.7g/l

