

CAPENSIS S I L E N E

CHARDONNAY

• 2025 •

HERITAGE

Silene is dedicated to capturing the essence of Stellenbosch through Chardonnay and Cabernet Sauvignon. One of the oldest wine regions in South Africa, Stellenbosch is a place of ancient soils, where ocean winds sweep across vineyards that drape dramatic mountainscapes. Winemaker Graham Weerts has carefully selected the finest Chardonnay and Cabernet Sauvignon vineyards in the region to create wines that pulse with an energy of place.

VINTAGE OVERVIEW

An exceptional 2025 vintage, grape analyses for the white varietals show excellent sugar and acidity levels. The dry, cool conditions throughout the harvest ensured that the grapes remained healthy, allowing us to plan the harvest with precision and without weather-related interruptions.

WINE NOTES

The intent of Capensis Silene Chardonnay is to highlight the nuances and profound flavor profile that can be found in the Stellenbosch winegrowing region. The wine opens with lifted aromas of lemon zest, white peach, grapefruit, and citrus blossom, followed by delicate hints of crushed oyster shell, toasted almond, and subtle brioche. The palate is energetic and refined, revealing bright citrus, ripe nectarine, and green apple layered over a sleek mineral core. A lively natural acidity brings freshness and drive, while restrained oak integration adds texture without overshadowing the purity of fruit. The finish is long, saline, and refreshing. Elegant yet approachable in its youth, the 2025 vintage leans into freshness, finesse, and balance.

VARIETY

100% Chardonnay

REGION

Stellenbosch
Western Cape, South Africa

VINEYARDS

34% Fijnbosch Estate Vineyard
30% Nooitgedacht Vineyard
15% Zetler Vineyards
14% Vlottenburg
7% Du Bois

AGING

10 months in French oak
30% new

ALCOHOL

13.5%

PH

3.32

TA

6.7

RS

2.5

