

DALKEITH

KOPLANDSTEEN STELLENBOSCH CHENIN BLANC

2023

Dalkeith offers a handcrafted selection of distinct wines with a light footprint, perfect for spirited wine lovers who believe that wine should be as thoughtful as it is thought provoking. Through considered farming practices and minimal intervention winemaking techniques which honour the land and the people, Dalkeith produces storied wines of character and intrigue which are shifting perspectives of premium South African wines. Dalkeith is more than just a winery, it's a way of life.

VINTAGE NOTES

Winter temperatures were mostly warmer across all the wine-producing regions and the rainfall was significantly less. Average cold units and less snowfall than the previous season occurred on mountain peaks. However, it was still enough to meet the vineyards' cooling needs. Physiological processes in the vineyard started earlier due to the mostly warmer spring and dry soil conditions. A much cooler and smaller 2023 wine grape season with outstanding quality.

WINEMAKING

All grapes were hand picked at optimal ripeness and brought to the cellar in 500kg bins. Here they were whole-bunch pressed using a very slow and gentle pressing cycle. The juice was settled for 24 - 48 hours and racked to a fermentation tank where commercial yeasts were added. After the onset of fermentation, the must was moved to different fermentation vessels including 225L barrels, 400L Clayvers and 300L barrels where fermentation ran its course. Regular topping and batonage was done during the maturation process that lasted 8 months. The wine was blended and lightly filtered before bottling in October 2023.

TASTING NOTES

- Steely minerality, preserved citrus peel, dried pear, wet stone
- Crystalline acidity on finish

WINE STATISTICS

REGION: Stellenbosch

COMPOSITION: 100% Chenin Blanc

BARREL AGING: 8 months, 70% neutral oak

ALCOHOL: 13.44%

TA: 5.5

pH: 3.46

RS: 1.3 g/L

HARVEST DATES: Jan 13 - Mar 15, 2023

CASE PRODUCTION: 258 9L cases

