



protea

Chenin Blanc

VINTAGE: 2026

AVERAGE TEMP: 18.2°C

RAINFALL: 690.1mm

HARVESTING BEGAN: 13 January 2026

HARVESTING ENDED: 6 February 2026

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite and shale

YIELD: 10 ton/a

VINTAGE NOTES: Good winter rainfall replenished the soils, and a warm, dry spring pushed the vines into growth about ten days ahead of schedule. Healthy canopies and an even fruit set followed, giving us more fruit than expected without any loss of quality. Dry conditions through ripening produced smaller berries, and smaller berries mean greater concentration of flavour. Harvest arrived earlier than any vintage on record here and moved at real pace, keeping every parcel picked at its optimal moment. Chenin Blanc stood out across the Cape this year for its depth and balance. The result is a wine of remarkable flavour intensity, with balanced acidity and generous stone fruit character.

WINEMAKING NOTES: Every vineyard parcel was picked by hand at its optimal ripeness, then processed in the cellar separately so each site kept its individual character. Some parcels were de-stemmed before pressing, while others went in as whole bunches, a combination that gives the wine both clean fruit definition and a softer, more textured feel. The juice settled overnight before going into stainless steel tanks, where cool fermentation held on to the bright stone fruit aromas. The wine then spent two to three months resting on its fine lees, softening the edges and building a fuller, rounder mouthfeel, before the parcels were blended together and bottled.

TASTING NOTES: A gentle floral aroma hovers over the more prominent nectarine and stone fruit on the nose. Bright tangy freshness and vivacity can be found in the mouth. Lively citrus zest, nectarine, apricot and even a touch of fig. The perky body and energy comes from the fruit and the grape's typical acidity being well matched, lending it attitude as well as breadth. An ideal summertime sipping companion!

Alc: 13 % | ph. 3.31 | RS: 2.5 g/l | TA. 5.7 g/l

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