



SARONSBERG

DE STEEN CHENIN BLANC 2025



VITICULTURE NOTES

This is the estate's only Chenin Blanc block, situated directly in front of the cellar and tasting room. The vines exhibit strong, even growth with uniform shoots of approximately one metre. The vineyard remained in excellent health throughout the season, with no signs of mealybug, powdery mildew, or downy mildew. Pruning began on 1 July, followed by three rounds of suckering and three tipping passes. Selective leaf removal was carried out to enhance air circulation and optimise sunlight exposure.

WINEMAKING NOTES

The grapes were hand-harvested at 04:00 and delivered to the cellar in 15 kg lug boxes before being chilled to 4°C. Once cooled, the fruit was destemmed, crushed, and gently pressed. The juice settled in tank for 24 hours before being racked to 500 L French oak barrels (second, third, and fourth fill) for fermentation. After completion, the barrels were topped and sulphured, and the wine remained on gross lees for seven months. The final blend comprises 80% barrel-fermented and matured wine, with the remaining 20% fermented and aged in stainless steel. Prior to bottling, the wine was removed from barrel, crossflow filtered, and given a coarse sheet filtration on the bottling line. Bottling took place on 30 October 2025.

TASTING NOTES

Aromas of stone fruit, white pear and apricot are lifted by subtle citrus notes. The palate shows gentle fruit sweetness with a creamy, velvety texture, beautifully balanced by fresh acidity and well-integrated oak. The finish is lively and refreshing.

TECHNICAL DETAILS

Year planted:	2005
Clone:	SN550
Rootstock:	101-14
Picking time:	11 February 2025
Trellis system:	Double Cordon
Pruning style:	Spur pruning
Slope:	0%
Row direction:	E-W
Block numbers:	Block 20
Altitude:	170m
Distance to ocean:	84 km
Distance to fermentation:	200 m
Soil:	Structured red soils with coarse gravel

TECHNICAL ANALYSIS

Alcohol: 12,53% | pH: 3,23 | RS: 1,8 g/l | TA: 6,7 g/l