

61

Chenin Blanc

2025



SINCE 1928
Stellenrust

WINES FROM STELLENBOSCH

GENERAL NOTES

Grapes for this wine is harvested from a 61 year old single vineyard of Chenin Blanc on the slopes of the Bottelary Hills, hence the number on the front of the bottle referring to age of the vines in the year the wine was made.

IN THE VINEYARDS

61 year old bush vines from Bottelary property planted in iron and decomposed granite. "We are mere custodians of old vines. They know best how to express their fruit in any particular vintage and we have taken up the honour of mediating that vintage into bottle with as minimal intervention as possible," Tertius Boshoff.

VINIFICATION

Again, careful attention to every grape coming into the cellar was necessary in the dry, but cool 2025 vintage. Even though warmer temperatures than normal occurred during the harvest, hanging time was longer than other vintages. Botrytis development also took some time but did eventually occur after mid March drizzles.

Grapes are harvested at 22 balling and the juice allowed to settle naturally over several days. The juice is then drawn off into a special selection of barrels (of which 16% is new and the rest an equal split up to 7 years old) and allowed to ferment naturally. Fermentation finishes in barrel over a 2 month period and the wine aged in barrel a total of 7 months.

Total time spent on lees in barrel: 7 months

TASTING NOTES

It has dramatic aromatics of yellow peach, apricot and pineapple plus marzipan and leesy, waxy undertones while the palate is full-bodied and well rounded with tangy acidity and savoury finish. This Chenin will compliment an array of dishes: from orange infused duck confit to lemon infused Norwegian salmon on a bed of creamed spinach and potato puree.

TECHNICAL ANALYSIS

Varieties:	100% Chenin Blanc
Residual sugar: 3.5 g/L	pH: 3.14
Alcohol: 13.67%	TA 7.4 g/L
Winemaker	Herman Du Preez
Cellar Master	Tertius Boshoff