

## Old Vine Chenin Blanc 2023

Wine Of Origin / Varietal  
Stellenbosch / Chenin Blanc 100%

### In The Glass

The wine has subtle aromas of citrus, oatmeal, honey, and yellow apples. The palate is precise with a bright core of fruit, dried herbs, yellow peach, citrus, and spice, adding depth of flavour to the mid-palate. The finish is long and lingering, supported by crisp acidity.

### Winemaking

Grapes were hand-harvested in the early morning from a single Chenin Blanc vineyard planted in 1978 on the lower slopes of the Simonsberg. These old, low-yielding bush vines – planted on decomposed granite soils with a clay base - have stood the test of time and produce a small crop of highly concentrated fruit. On arrival in the cellar, the grapes were whole-bunch pressed, and the juice was allowed to clarify naturally. Spontaneous fermentation took place in 400L French oak barrels, 6% new and the balance in neutral oak barrels. After fermentation, the barrels are rolled once a month for nine months before blending and bottling.

Serving Temperature  
8-12 °C

Bottling Date  
January 2024

Release Date  
November 2024

Analysis  
**Alc:** 13%  
**RS:** 1.8  
**TA:** 6.1  
**PH:** 3.47  
✓ Vegan

