BUSH VINE CHENIN BLANC 2025



IN THE VINEYARDS

These Chenin Blanc bush vines are situated on the gravelly slopes and extensively decomposed granite soils of the Helderberg where they benefit from the cooling maritime breezes of False Bay. The season was marked by record winter rainfall, cooler summer conditions, and fewer heatwaves. Vigorous growth and healthy yields followed, with a dry harvest ensuring excellent fruit quality.

IN THE CELLAR

Separate parcels were picked by hand at different levels of ripeness in order to ensure there was a good complexity and balance of acidity, fruit and minerality. Each parcel contributes something different to the whole and this gives us a range of options when considering the blend. Cool fermentation took place in stainless steel tanks with natural yeast (favouring fruit enhancement). The juice was kept on lees for 4 months, with occasional battonnage to enhance palate weight and texture of the wine. The components were blended prior to bottling, whilst still on the lees, to allow total integration of the final wine before preparing for bottling. Minimal fining prior to filtration was maintained throughout. The focus here is on flavour retention and fruit definition, while maintaining the lovely refreshing character for which this wine has become known.

A NOTE FROM THE WINEMAKER

Chenin is an extremely versatile grape, making excellent wines in many different guises, from Late harvest to Straw wine to classic dry Chenin and even Méthode Champenoise. This example is a wonderfully lively, intense, fruity and beautifully balanced dry Chenin Blanc. Aromas of lemon, stone fruit, honeysuckle and hints of almonds on the nose. Zippy acidity and a clean juicy finish. It shows great persistence of flavour and freshness that lingers on the palate long after the wine has gone. Very individual, the character of this wine makes it a perfect companion to warm summer days and long balmy evenings.

THE TECHNICAL BITS

VARIETY	**Chenin Blanc**	
APPELLATION	**Stellenbosch, South Africa**	
ANALYSIS	Alcohol	12.5% vol.
	Total acidity	6.0 g/l
	pH	3.39
	Residual sugar	1.5 g/l

ALL ABOUT INDIVIDUALITY

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