



CHENIN BLANC | 2023

This is fruit filled unwooded Chenin Blanc. The 2023 vintage produced very healthy grapes full of flavour and great intensity. It is a delicious example of cooler climate Chenin Blanc fermented in concrete and stainless-steel tanks using a combination of cultured and natural yeasts. Matured after fermentation on the lees to add some extra weight and complexity to the wine.

RATINGS & REVIEWS | Since our first vintage in 1996 we have committed to making a style of Chenin that captures the purity of the grape. Previous vintages have been regular 4 star wines in Platter.

FOOD PAIRING | Great with seafood, especially shellfish and spicy Thai and Indian curries.

PACKAGING | 6 x 750 ml in screw cap

BARCODE bottle 6009077000139 box 16009077000136

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Cape South Coast	95040 bottles	Chenin Blanc	Ranging between 3 and 49 yrs	6 – 12 tons / ha	18.5° - 23.5° Balling	13.44%	6.5g/L	3.2g/L	3.25



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | The 2023 vintage produced another year of great healthy fruit. It started off cold and wet but then it dried out. Rains in early December brought some much needed relief to the vineyards. Harvest started early in February with very good cool conditions.

VINIFICATION | Early picking to preserve freshness, and balance in the wine. Our new press produced gave us very clean juice and I think it has had a very positive effect on this vintage. Long slow fermentation.

MATURATION | Average of 4 months on gross lees in tank.

AGEING POTENTIAL | 2 - 5 years.