



BESTER CHENIN BLANC

VINTAGE 2025

CULTIVAR 100% CHENIN BLANC

WINE OF ORIGIN SWARTLAND

WINEMAKER: ZAKKIE BESTER

GROWER: DANIE DU TOIT & SONS

VINEYARD:

For the first time we have made use of Chenin Blanc grapes, both from old bush vines and grapes from trellised vines in 60:40 split.

HARVEST DETAILS:

The 2025 harvest followed a cold, dry winter with average spring temperatures but enough late showers before the end of 2024 to make for high quality grapes in the Swartland. We have picked the grapes bright and early in the morning, delivering cold grapes at average 21.5 degrees Balling, with very low pH values considered the Swartland region.

CELLAR TREATMENT:

We whole-bunch pressed the berries, which yielded 600L juice per ton, and also enjoyed the privilege of ferment a portion of our wine in an amphora clay pot. Natural fermentation in the amphora yielded a wine with an exceptionally full mouthfeel. 50% of the juice was fermented in our own stainless-steel tank at 13°C.

ALCOHOL:

12.5 VOL%

RESIDUAL SUGAR:

4.0 GR/LITRE

TOTAL ACIDITY:

6.5 GR/LITRE

PH:

3.4

TASTING NOTES

Packed with upfront tropical fruit, the bouquet charms with an abundance of lime, grapefruit and white pear. These fruit flavours follow through on the palate, which shows a very crisp acidity, a striking minerality, as well as captivating mild umami notes as a result of partial amphora maturation.

SERVING SUGGESTIONS

Serve well chilled (6-9 Celsius) at any occasion with your favourite fresh or summer dish.