



BESTER CHENIN BLANC

VINTAGE 2024

CULTIVAR 100% OLD VINE CHENIN BLANC

WINE OF ORIGIN SWARTLAND

VINEYARD:

32-year-old bush vineyard on a slight westerly orientation, with rows planted in a north-westerly directions. The soil is mostly Swartland shale with medium potential. Supplementary irrigation was provided to ensure stress-free ripening. Average production, 8-10 tons per hectare.

HARVEST DETAILS:

The 2024 harvest followed a mild winter with average rainfall. We had to pick the grapes somewhat earlier than expected, but the analysis was perfect for making high quality white wine. We picked the berries bright and early, delivering cold grapes that were pressed at 21.5° Balling.

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:

12.7%

RESIDUAL SUGAR:

4.0 G/L

TOTAL ACIDITY:

5.5 G/L

PH:

3.50

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, balanced by a crisp acidity, a striking minerality, as well as captivating umami notes and full mouthfeel as a result of partial amphora fermentation.

SERVING SUGGESTIONS

Served well-chilled (8 to 10°C).