

Grapes
100% Chenin Blanc

Region/Appellation
Coastal Region

Alcohol by volume
13.50%

Residual Sugar
1 g/l

pH
3.39

Total Acidity
5.9 g/l

Drinking Window
2024 - 2025

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed
26/04/2024

Cellar Selection Bush Vines Chenin Blanc 2022 6x75cl

Winemaker Notes

Initial aromas of lime and citrus zest are beautifully intertwined with guava and tropical fruit. These flavours follow on the palate, and combined with the rich texture and elegant minerality, ensures a very long finish. The wine can be enjoyed now, on its own or with salmon, roast chicken and creamy pasta dishes, but will also mature gracefully over the next 3 to 5 years.

Vineyard

The grapes for this wine comes from selected vineyards in Stellenbosch and Paarl. Owing to the nature of bush vines, careful canopy management was exercised so that no bunches were exposed to excessive sunlight and an even ripening of the grapes.

Winemaking

All the vineyard parcels were harvested at optimum ripeness and vinified separately. All the grapes were given 12 to 24 hours extended skin contact before only the free-run juice was transferred to tank for fermentation. The wines were fermented at low temperatures with selected yeast strains to highlight each vineyards specific characteristic. After fermentation the wine was left for a further four months in contact with the lees before putting the final blend together.

Vintage

The 2022 season started with a great winter and uninterrupted cold unit accumulation. Budding started very late due to a cold front and heavy snow fall at the end of August and moderate temperatures during September. This facilitated even growing and ripening in the latter part of the season. Berries and bunches were a little bit bigger due to high water availability and also meant 5% increase on crop yield on 2021, bringing us back in line with our average yield over the last 10 years. In the winery itself it was a memorable vintage. The grapes ripened on time and staggered well so the cellar was never under pressure and picking could be at exactly the right time. These vintages usually shape up to be some of the best, so watch this space!

Food match

Grilled and Roasted White Meats

The wine can be enjoyed on its own or with salmon, roast chicken and creamy pasta dishes.

