

Grapes  
100% Chenin Blanc

Region/Appellation  
Coastal Region

Alcohol by volume  
13.5%

Residual Sugar  
2.4 g/l

pH  
3.3

Total Acidity  
6.1 g/l

Drinking Window  
2025 - 2027

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed  
12/09/2025

# Cellar Selection Bush Vines Chenin Blanc 2024 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 were sourced primarily from Stellenbosch, with some parcels from Darling, Durbanville, and Koekenaap on the West Coast. The common denominator is that all vineyards are situated within 15km from the Atlantic Ocean and thus the cooling sea breezes help to retain natural acidity in the grapes.

## Winemaking

All the vineyard parcels were harvested at optimum ripeness and vinified separately. The grapes were only picked in the early morning to ensure they arrived at the cellar in optimum condition and all efforts were made to limit their exposure to oxygen. All the grapes were given 12 to 24 hours extended skin contact before only the free-run juice was transferred to stainless steel tanks for fermentation. The wines were fermented at low temperatures with selected yeast strains to highlight each vineyard's specific characteristics. After fermentation the wine was left for a further two months in contact with the lees before selecting the wines for the final blend

## Food match

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

