

Family Reserve Chenin Blanc

2023 6x75cl

Winemaker Notes

Only the very best Chenin Blanc is selected for this wine. The focus is placed on blending components that are not necessarily obviously pungent and fruity but rather intensely and elegantly structured, promising fantastic ageability. White peach with bursts of citrus pith. Understated power with mineral finish on the palate and a delicate floral perfume.

Vineyard

The Family Reserve Chenin Blanc 2023 was crafted from different wards in Stellenbosch where vines grow mainly on Decomposed granite soils, each contributing to the complexity of the wine. 2023, as in 2022, is also certified as made from Heritage Vineyards, which are predominantly bush vines. The canopy of the bush vines was suckered and tipped to ensure a cool microclimate around the bunches with no direct sun and without botrytis.

Winemaking

The grapes were picked separately between 21 and 23°balling, reductively crushed and the resulting juice given 12 - 18 hours skin contact prior to settling. After only 1 day of settling, the slightly turbid juice was racked off its gross lees to a stainless steel tank where it was inoculated with selected slow fermenting yeast strains. The juice was then gravity fed into 400L French oak barrels, Italian Terracotta Amphora and concrete eggs for fermentation, with 70% of the final blend made up of the barrel-fermented component. No new oak was used to preserve the delicate flavours of Chenin Blanc. The wine spent an extra 8 months on the lees in the respective fermentation vessels, with no fining or filtration before bottling.

Vintage

The run-up to the season was characterized by a warm and dry winter and spring, resulting in drier than usual soil conditions at the onset of the growing season. This resulted in earlier budbreak and flowering, and as such also promising an earlier than usual harvest.

Food match



Grapes
100% Chenin Blanc

Region/Appellation
Stellenbosch

Alcohol by volume
13%

Residual Sugar
4.2 g/l

pH
3.35

Total Acidity
6.5 g/l

Tasting Guide



Tasting note printed
12/09/2025