

Grapes

100% Chenin Blanc

Region/Appellation Stellenbosch

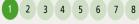
Alcohol by volume 13%

Residual Sugar 4.2 g/l

рΗ 3.35

Total Acidity 6.5 g/l

Tasting Guide



Sweet

Medium

Tasting note printed 30/07/2025

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 botrvtis.

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



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

