



Vintage **2024**



Chenin Blanc is South Africa's most widely planted varietal and the Cape's signature white. A crisp and easy-drinking Chenin Blanc, this wine has tropical aromas such as white peach and grapefruit with an attractive minerality. Mouthfeel shows good volume and freshness.

The 2024 season will be remembered for a lighter yield than initially expected. Favourable winter conditions set the stage for a larger crop. However, wet weather in the spring during budding and a very dry, windy and hotter summer affected the final crop size. Despite this, the quality of the grapes was particularly good and excellent white wines are expected.

Alcohol	Residual sugar
13.0	2.1
pH	Acidity
3.53	5.6

The bush vines underwent a manual harvest. There was a traditional settling prior to fermentation which was maintained at controlled temperatures between 57-61°F in stainless steel tanks. After fermentation the wines were left on their lees for approximately two months to enhance complexity.

 Origin South Africa	 Variety Chenin Blanc	 Malolactic Fermentation Partial	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Clayton Christians	 Finning Agent	 Closure Screw top	 Region Western Cape	 Vegan Yes