

KLIPRUG CHENIN BLANC, KAAPZICHT

Vintage

2023



From an unirrigated vineyard with weathered granite topsoil and crumbly clay sub-soil, it is called 'Kliprug' by the farm workers because of the numerous rocks on the ground.

TASTING NOTE

Rich, deep, complex nose of bruised yellow fruits, white peach, creamy and plush, showing honeyed pineapples, leesy yellow fruits. Plenty of gravitas, fruit weight, focus and textural complexity

VINIFICATION DETAILS

Grapes harvested from registered heritage vineyard planted in 1982. Handpicked crushed and destemmed (with skin-contact in press). Natural sedimentation overnight after pressing (light and gentle pressing with maximum pressure of 0.8kpa). After settling, the wine is racked to 400l and 500l barrels for spontaneous fermentation. Fermentation can last between 2-4 weeks. The wine is aged in barrel for 10 months prior to bottling and bottled..

TECHNICAL ANALYSIS

Alcohol Residual sugar

13.4 3.8

pH Acidity

3.43 6.2

AWARDS

Tim Atkin MW: 93 pts

Platter: 96 pts

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Danie Steytler Jnr.



Fining Agent



Closure

Screw top



Region

Stellenbosch



Vegan

Yes