

KLIPRUG CHENIN BLANC, KAAPZICHT

Vintage **2022**



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
13.3	2.9
pH	Acidity
3.29	5.6

AWARDS

Platter: 5* 94 pts
 Tim Atkin MW: 92 pts
 Wine Advocate: 91 pts

ATTRIBUTES

 Origin South Africa	 Variety Chenin Blanc	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Danie Steytler Jnr.	 Finning Agent	 Closure Screw top	 Region Stellenbosch	 Vegan Yes