

THE 1947 CHENIN BLANC, KAAPZICHT

Vintage **2023**



The 1947 Chenin Blanc is from old bush vines planted by Danie Jnr's great grandfather in 1947; making it the second oldest Chenin block in the country.

TASTING NOTE

The aromatics are super complex and spicy with lovely nuances of wet straw, dusty white citrus, honeyed yellow peaches, fynbos and sweet pineapple confit. There is focused depth, full bodied plump texture and complexity with nuances of tangerine peel and lychee.

(Limited stock available)

VINIFICATION DETAILS

Grapes are harvested from the second oldest registered heritage vineyard. Handpicked, 50% whole-bunch pressed, 50% crushed and destemmed (with skin-contact in press). Natural sedimentation takes place overnight after a light and gentle pressing. After settling, the wine is racked to 500L barrels for spontaneous fermentation. Fermentation can last between 2 – 4 weeks. The wine is aged in barrel for 10 months prior to bottling unfiltered and unfined.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	5.0
pH	Acidity
3.51	5.2

AWARDS

Tim Atkin MW: 96 pts
 Vinous: 92 pts
 Platter: 95 pts

ATTRIBUTES

 Origin South Africa	 Variety Chenin Blanc	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Danie Steytler Jnr	 Finning Agent None	 Closure Cork	 Region Stellenbosch	 Vegan Yes