

THE 1947 CHENIN BLANC, KAAPZICHT

Vintage

2022



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

From 76 year old vines, 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 such focused depth, full-bodied plump texture and complexity with fabulous nuances of tangerine peel, lychee concentrate and a honeyed bonbon intensity.

(Limited stock available)

VINIFICATION DETAILS

The winemaking process for 1947 Chenin is minimalistic – no yeast, no enzymes, no sulphur, nothing except the best quality Chenin Blanc grapes. The grapes are hand harvested, whole-bunch pressed and spontaneously fermented, 50% in amphorae and 50% in barrel. After fermentation the wine is matured for a further 10 months in large 500L French oak barrels, with only 10% of barrels being new. The wine is bottled in the beginning of November each year and released in June to coincide with #drinkchenin week

TECHNICAL ANALYSIS

Alcohol Residual sugar

13.0 2.1

pH Acidity

3.62 5.4

AWARDS

Tim Atkin MW: 95 pts

Platter: 93 pts

Wine Advocate: 93+ pts

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Danie Steytler Jnr



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes