

THE 1947 CHENIN BLANC, KAAPZICHT

Vintage

2018



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 72 year old vines, the aromatics are complex and spicy with lovely nuances of wet straw, dusty white citrus, honied yellow peaches, fynbos and sweet pineapple confit. There is such focused depth, full-bodied texture and complexity with nuances of tangerine peel, lychee concentrate and a honied bonbon intensity.

VINIFICATION DETAILS

Winemaking is very hands on – fruit was hand-picked, whole bunch pressed and settled overnight before natural fermentation in French and Hungarian oak barrels. The wine spent one year in different barrels, 500L, 300L and 225L ranging from new to second-fill, and then a barrel selection was made to make up the final blend.

TECHNICAL ANALYSIS

Alcohol Residual sugar

13.4 4.4

pH Acidity

3.41 5.6

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