



CHENIN BLANC, RUSTENBERG

Vintage

2023



A relatively young project, with grapes sourced from 4 different bush vine blocks, ageing between 20-35 years old, this is the Rustenberg take on a varietal synonymous with South Africa.

TASTING NOTE

Tropical fruits, with underlying tones of pineapple and passion fruit on a fresh, crisp and palate with prodigious length.

VINIFICATION DETAILS

The grapes are hand picked, crushed, de-stemmed and pressed into stainless steel tanks. Using a combination of cultured yeast and wild fermentation, the wine is left on the lees for 2 months.

AWARDS

James Suckling.com: 92 pts

TECHNICAL ANALYSIS

Alcohol Residual sugar

13.05 2.5

pH Acidity

3.37 5.8

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

No



Winemaker

Murray Barlow



Fining Agent

Isinglass & Bentonite



Closure

Screw top



Region

Stellenbosch



Vegan

No