

Kameraderie Chenin Blanc 2022

Technical information:

100% Chenin Blanc

W.O Paardeberg, Swartland

Soil: decomposed granite

Alcohol Vol%: 12.2%

pH: 3.4

Total acidity: 5.6g/l

In the vineyards:

Dryland bushvine grapes planted in 1966 and 1980 on decomposed granite vineyards on the western side of Paardeberg. These old vines have through the decades adapt to survive and produce unbelievable grapes in these tough growing conditions. These grapes were picked when optimally ripe and produced a wine that's very true to it's terrior and place.

In the cellar:

Grapes were destemmed and pressed and left overnight to settle in stainless steel tanks. The 1968 vineyard was fermented in Italian concrete tank.the 1980 planted vineyard was fermented in 500 litre French oak barrels. Both parcels was left on their lees for 10 months without batonage. No commercial yeast or enzymes were used during the winemaking process.

Label story:

For us everything in life is about camaraderie, about savoring moments with those closest to you. However, camaraderie is not only between friends but also between the farmer, workers in the vineyards and vines and about the final product being shared between friends over a good meal. The stamps show a bit of our heritage with the ship symbolizing the Dutch settlers to the Cape and the Springbok being our South African National animal.

