



INTRODUCTION CHENIN BLANC 2025 WINE OF ORIGIN COASTAL REGION



The grapes originate from various old bush-vine and trellised vineyards in Stellenbosch and the Swartland.

The grapes are hand-picked at various ripeness to express both the fresh stone fruit characters of Chenin blanc as well as the riper yellow fruit notes whilst still retaining acidity and freshness.

The fruit was whole-bunch pressed to tank for settling overnight. 60% of the wine fermented in stainless steel, 20% in old 400L French oak barrels and 10% in a concrete Egg.

The fermentation commenced with natural yeasts and took approximately three weeks to complete. The wines matured for 10 months on the lees before being blended and bottled.

The wine was bottled in December 2025

TASTING NOTES:

COLOUR: The wine has a vibrant pale straw colour.

NOSE: Aromas emanating from the glass are those of white and yellow stone fruit, quince and citrus with a hint of flint and floral notes.

PALATE: The palate is marked by vibrant fleshy stone fruit, citrus notes of orange and grapefruit with a wonderful acidity. The mid-palate is creamy yet with poised clarity, leading to a textured pithy finish.

FOOD PAIRING: This wine is enjoyed just on its own or paired with poultry and fish dishes.

MATURATION: This wine is for early drinking but it will age well for 3 to 5 years.

PRODUCTION: 9124 bottles

TECHNICAL ANALYSIS:

- PH: 3.39
- TA: 6.2 g/l
- RS: 2.5 g/l
- Alc: 12.5% by vol.

AWARDS

- New Release

*All stories have a beginning...
This range of wines is an Introduction to our story and our wines.*

