



Old Vine

Chenin Blanc 2025

Flagship Range

The wine

Cultivar: 100% Chenin Blanc

Cellaring Potential: 5 years

Wine of Origin: Stellenbosch

Made from bush vines planted in 1980, a certified Old Vine wine made using minimal intervention methods.

Winemaking

The grapes were picked at two stages for optimal ripeness and acidity. The grapes were then hand-sorted in the cellar before being whole bunch pressed. The wine was then allowed to settle for 24 hours before being racked to French oak barrels and amphora where natural fermentation occurred. The wine was then matured for 12 months before being blended.

The tasting experience

Pale gold in colour. The aroma of orange marmalade and quince graces the nose, introducing whisps of anise and nutmeg, reminiscent of traditional South African "mosbolletjies". The aromas follow through onto the palate, evolving into characters of brioche and toast.

Serving & Pairing

Serve at 15–18°C. Rolled pork loin stuffed with wild fennel and mushroom.

Accolades:

Gillbert & Gaillard '26: 94 Points - Double Gold

Alc.
13.5

TA
4.5 g/l

RS
1.8 g/l

pH
3.6