

Beneath our feet

olifantsberg

WHITE 2024



Beneath our feet is true to the whole Olifantsberg philosophy of working with nature and leaving a softer footprint. "Take nothing from nature and leave nothing but footprints"

YEAR PLANTED | 2006 - 2014

WINE LIST DESCRIPTION

The Roussanne adds floral, spice and lifted fruit elements with orange blossom top notes and an aromatic mix of dried coriander, ginger and citrus. The Chenin blanc adds fresh stone fruit and bright citrus notes. They combine to deliver an aromatic wine with a fleshy textured palate and engaging length.

Root Stock	Slope	Altitude
R99 & R110	N to NW	300-470

SOIL Clay-Shale & Perold

GRAPE BALLING 20.5 - 22.5

BLOCKS Roussanne - Blok 27, 1, 2
Chenin blanc - Blok 23

CLONES Roussanne - RJ1A & Entav 468
Chenin blanc - SN 550C

MATURATION	PICKING TIME
9 months in Concrete and French oak barrels	End January - Mid February

BLEND COMPOSITION

69% Roussanne	31% Chenin Blanc
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VINEYARD

Our Roussanne is grown as echalas vines (2 sites) as well as trellised vines (2 sites). Our Chenin blanc is grown as trellised vines. Our soils are clay-shale rich soil with a high component of quartz rock. Using our different varieties from different aspects of the Olifantsberg Mountain, situated at 300 m to 470 m above sea level we can capture all the different characteristics of our beautiful mountain.

WINEMAKER Elizma Visser

Alcohol	13.5%
Residual Sugar	2.2
Total Acidity	5.4
pH	3.46

www.olifantsberg.com

WHERE THE SOUL OF THE MOUNTAIN MEETS A FOCUSED QUEST FOR QUALITY