

ESTATE RANGE

Chenin blanc 2024

CULTIVARS

100% Chenin blanc

NOTES FROM THE WINEMAKER

We have Chenin planted on various sites on our farm and this wine is a mash-up of the best of these sites. It has a great balance of zippy freshness to go with its aromatic complexity. Attractive aromas of pineapple, pear and citrus are well held together with a subtle spice and leesy complexity from the 6 months that a component of this wine spent in large French oak Foudres, 3000l in size. The 2 vineyards used to make this wine was planted in 1982 and 2006 respectively.

PAIRS WELL WITH

Barbeque Chicken | Braaivleis | Pork belly

WINEMAKING

CRUSHING & DESTEMMING: Grapes were crushed, destalked and pressed after 8 hours of skin contact.

FERMENTATION METHOD: Spontaneous fermentation – 25% in Barrels and large French oak vessels called Foudre, and 75% in concrete and stainless steel.

MATURATION: 6 months maturation on the fermentation lees with the oak component finishing malolactic fermentation.

ANALYSIS

Alcohol % (V/V)	13.32
Residual Sugar (g/l)	2.5
Total Acidity (g/l)	5.4
pH	3.32

INTERESTING FACT

Chenin blanc is the most widely planted variety on Opstal and very much our cultivar of choice – both on the farm and in our glasses.

