



OLD VINE CHENIN 2022

VINEYARDS

Fruit from a dry land farmed bush vine planted in 1974 in Agter-Paarl on Malmesbury shale and decomposed granite soils. Nestled between Paarl, Malmesbury, and Durbanville, the sun-drenched Agter Paarl depends on winter rains and cooling ocean breezes to temper its rugged climate. From these challenging dry-land conditions, hardy vines produce small, concentrated berries that yield exceptional wines—most notably a Chenin Blanc perfectly attuned to the terroir.

VINTAGE 2022

The 2022 Chenin Blanc harvest in Agter-Paarl was defined by a cooler, longer growing season, resulting in exceptional quality, high concentration, and smaller berries. Although the overall South African crop was slightly smaller than 2021, the Chenin Blanc varietal in this region thrived.

The result is a wine of profound resilience and heritage. On the palate, expect a concentrated, textured complexity—a balance of sun-ripened fruit and flinty minerality that promises to evolve beautifully in the cellar.

FERMENTATION & MATURATION

Hand harvested early morning. Crushed and destemmed with 5 hrs skin contact before pressing. Barrel fermented in 500 li French Oak barrels (10 % new fill and 40 % second fill and 50 % 3 – 4th fill) and matured for 12 months on gross lees prior to bottling.

TASTING NOTE

An elegant and vibrant barrel fermented Chenin Blanc with concentrated fruit purity. This wine has a superbly complex nose featuring notes of stone fruit, ripe apricots and pineapple followed by melon and grapefruit interspersed with subtle notes of spice. The palate is generous and rich with broad layers of flavour and a creamy texture. Impressive structure and intensity with excellent ageing potential.

ANALYSIS

Alc: 13.35 % | RS: 3.9 g/l | TA: 6.3 g/l | pH: 3.31 | VA: 0.56 g/l

AWARDS

Platter 4.5 Star (94 points)

