

THE TERRIOR RANGE

Kliprug Chenin blanc 2024

Back in 1982 when our winemaker Danie Jnr was two years old, this vineyard was planted on a rocky ridge - Kliprug - dotted with rough iron-rich stones. These dryland bushvines have heritage and wisdom, imparting texture, balance and a magical old vine x-factor.

TASTING NOTE

Rich, deep, complex nose of bruised yellow fruits, white peach, creamy and plush, showing honeyed pineapples, leesy yellow fruits. Plenty of gravitas, fruit weight, focus and textural complexity

GRAPE VARIETY

Chenin blanc

IN THE VINEYARD

Planted in 1982 these old bush vines now never yield more than 4 tons per Hectare. Unirrigated and planted in weathered granite topsoil and crumbly clay sub-soil it's called "Kliprug" because of all the numerous rocks on the ground.

IN THE CELLAR

Grapes harvested from registered heritage vineyard planted in 1982. Handpicked crushed and destemmed (with skin-contact in press). Natural sedimentation overnight after pressing (light and gentle pressing with maximum pressure of 0.8 kPA). After settling, the wine is racked to 500L barrels for spontaneous fermentation. Fermentation can last between 2 – 4 weeks. The wine is aged in barrel for 10 months prior to bottling.

AGEING

3 – 5 years

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
13.76	5.2 g/l	3.5 g/l	3.45

AWARDS

2023 VINTAGE – 5* PLATTER AND TOP 10 CHENIN

