

THE TERRIOR RANGE

Sonsteen Chenin blanc 2024

Before we knew it as Chenin blanc, we called it Steen. Also meaning “stone”, our old Steen vineyard has twisted around granitic rocks for decades, forever soaking up the afternoon sun so prevalent in our corner of Bottelary. This is a wine that looks both back in time while keeping one eye firmly trained on the future. An unconventional take for the curious.

TASTING NOTE

Aromas of grapefruit, almond and orange peel weave a captivating tale with this pale gold wine. Three days of skin contact offers a palate with a dry finish and lively acidity, accented by notes of orange pith and white peach. Nuances emerge with each sip, creating a lasting and unforgettable impression.

GRAPE VARIETY

Chenin blanc

IN THE VINEYARD

Single vineyard wine. Planted in 1985 these old bush vines yield an average of 6 tons per Hectare. Unirrigated and planted in weathered granite soil, this vineyard is called “Sonsteen” since it catches the afternoon sun.

IN THE CELLAR

Harvested in the early morning of 10 February, these grapes spent 24 hours in the cold-room. Crushed and destemmed into the press and 3 days of skin-contact gives this wine its distinctive lingering finish. After spontaneous fermentation and 10 months of ageing in old French oak, the wine was bottled on 11 February.

AGEING

3 – 5 years

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
13.21	5.8 g/l	3.8 g/l	3.51

AWARDS

