

THE FAMILY RANGE

Chenin blanc 2026

When we drink Chenin, it takes us to sunny poolside family lunches with great friends and new mates. Whether for a casual pop-in or a longtime reunion, this wine is made for every meal – but a braai is best.

TASTING NOTE

Ripe quince, pineapple and stone fruit with some interesting savory undertones. Lightly textured palate, with a hint of sweetness and balancing crunchy acid, results in a brisk finish. Juicy poolside sipper, also a winner with al fresco meals.

GRAPE VARIETY

Chenin blanc

IN THE VINEYARD

Old bush vines planted in weathered granite topsoil and crumbly clay sub-soil. Yield of up to 4 tons per hectare.

IN THE CELLAR

Grapes are hand-harvested, destemmed, crushed and gently pressed. After pressing the juice is settled in stainless steel tanks overnight. The clean juice is racked to its fermentation tank where the juice is inoculated with specially selected yeast strains to illustrate true varietal characters.

After fermentation the wine is racked off its gross-lees, and stored in full tanks on the fine-lees until bottling. Prior to bottling the wine is stabilized and filtered. Final additions are made before bottling under inert conditions with CO2 ranges between 1200 and 1100 mg/L

AGEING

2 – 4 years

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
13.63	6.1 g/l	3 g/l	3.32

