



WARWICK  
— ESTATE —

## Old Vine Chenin Blanc 2023



**VARIETAL:**

100% Old Vine Chenin Blanc

**WINE OF**

Simonsberg-Stellenbosch

**ORIGIN:**

**TASTING NOTE:**

The wine has subtle aromas of citrus, oatmeal, honey, and yellow apples. The palate is precise with a bright core of fruit, dried herbs, yellow peach, citrus, and spice adding depth of flavour to the mid-palate. The finish is long and lingering, supported by a crisp acidity and mineral lingering aftertaste. Enjoy now or age carefully over the next two to five years for a richer and fuller textural experience.

**WINEMAKING:**

Grapes were hand-harvested in the early morning from a single Chenin Blanc vineyard planted in 1978 on the lower slopes of the Simonsberg. These old, low-yielding bush vines - planted on decomposed granite soils with a clay base - have stood the test of time and produce a small crop of highly concentrated fruit. On arrival in the cellar, the grapes were a whole bunch pressed, and the juice was allowed to clarify naturally. Spontaneous fermentation took place in 400L French oak barrels, 6% new and the balance in neutral oak barrels. After fermentation, the barrels are rolled once a month for nine months before blending and bottling in January 2024.

**FOOD PAIRING:**

Fried Patagonian Calamari with lemon butter and fragrant rice.

**SERVING**

8-12 °C

**TEMP:**

**ANALYSIS:**

**Alc:** 13%

**RS:** 1.8

**TA:** 6.1

**PH:** 3.47

Vegan

**BOTTLING  
DATE:**

January 2024

**RELEASE  
DATE:**

November

2024



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