



Chenin blanc 2022

Blaauwklippen Range
WINE OF ORIGIN STELLENBOSCH
Winemaker: Narina Cloete

CULTIVAR

Chenin blanc 100%

VITICULTURE

Grapes originated from vineyards in Helderberg area, Stellenbosch. The blocks are trellised using Vertical Shoot Positioning (VSP) trellis system and are under drip irrigation.

WINEMAKING

Hand-harvested grapes were transported to the cellar and chilled overnight before processing. Whole bunch pressing into stainless steel tanks for 24-hour juice-settling. Cold alcoholic fermentation commenced in stainless steel tanks using wild/natural yeasts. Extended lees contact of 3 months with regular stirring of the lees after fermentation, ensures that the wine has a lush palate texture.

TASTING NOTE

Yellow peach and quince notes are enhanced by nuances of straw, pineapple, fresh lemon zest and delicate yellow flowers. The creamy palate leads to a smooth, elegant and refreshing finish.

FOOD PAIRING

A stunning wine for summer celebrations, picnics and get-togethers. Pairs well with “braai” chicken and mushroom Risotto.

ANALYSIS

Alc.	RS	pH	TA
12.96%	1.20 g/l	3.34	5.58

Founded in 1682, Blaauwklippen is one of the oldest wine farms in Stellenbosch. Etched between ancient blue granite boulders on the slopes of mineral-rich mountain soils, we produce authentic wines in harmony with the simplicity of country living.

www.blaauwklippen.com