

Chenin Blanc 2026

1682

BLAAUWKLIPPEN

STELLENBOSCH



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 where they were whole bunch pressed to extract only the best juice. The juice settled in stainless steel tanks for 24 hours. 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, ensured that the wine has a lush palate texture.

TASTING NOTES

Floral peach blossom notes with creamy lemon, yellow peaches and straw nuances on the nose. A creamy entrance with pithy acidity leads to a luminous finish.

FOOD PAIRING

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

ANALYSIS

Alc. 12.87% | RS 2.17 g/l | pH 3.44 | TA 5.95

Then. Now. Forever.