



STELLENBOSCH VINEYARDS

BUSHVINE CHENIN BLANC 2024

<i>Winemaker:</i>	<i>Bernard Claassen</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	100% Chenin Blanc
<i>Appellation:</i>	Stellenbosch
<i>Website:</i>	www.stellenboschvineyards.co.za
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Stellenbosch Vineyards is one of the largest wine producers and exporters in South Africa. With the privilege of producing wine in South Africa's prestigious grape growing region of Stellenbosch, Stellenbosch Vineyard's range of wines bares testament to the quality of the area.

All grapes for this range are sourced from some of the best vineyard blocks in Stellenbosch, and the good relationships with the grape growers ensure its continued standards. The wine is produced on Welmoed, one of the oldest proclaimed farms in the Stellenbosch region.

The Vineyards:

Fruit sourced from the Helderberg region within Stellenbosch. Handpicked and only the best fruit selected in the vineyards.

Vinification:

After crushing, half was fermentation in barrel and kept on the fermentation lees for six months and the other half was fermented in stainless steel tanks with natural yeast. For the final blend, a selection of barrels was blended with the unoaked component to ensure the complexity and balance of the final wine.

Tasting Notes:

Appearance: An elegant, golden tawny appearance.

Nose: A rich and aromatic nose that is complimented by lush juicy fruit.

Palate: A velvety and rich palate that showcases prominent notes of honey and spicy undertones of vanilla.

Maturation Potential:

The wine is ready to drink now but will mature further for five years.

Food Pairing:

This wine will pair well with most fish or poultry dishes and is an ideal match for spicy curries. Serve at a cool room temperature.

Wine Analysis:

<i>Alcohol:</i>	13.24% by volume
<i>Residual sugar:</i>	4.1 g/L
<i>Total acidity:</i>	5.9 g/L
<i>pH:</i>	3.40

