

KLIPRUG CHENIN BLANC, KAAPZICHT

Vintage

2021



From an unirrigated vineyard with weathered granite topsoil and crumbly clay sub-soil, it is called 'Kliprug' by the farm workers because of the numerous rocks on the ground.

TASTING NOTE

Rich, deep, complex nose of bruised yellow fruits, white peach, creamy and plush, showing honeyed pineapples, leesy yellow fruits. Plenty of gravitas, fruit weight, focus and textural complexity

VINIFICATION DETAILS

Grapes are picked by hand and then whole bunch pressed without the use of Sulphur. The juice is left 1 day to settle before racking it to barrels and leaving it to naturally ferment until dry. The wine is stirred once a month and kept in the 300/400 and 500L barrels for almost a year before sulphuring up and bottling it. The RS is natural sugar which did not ferment dry.

TECHNICAL ANALYSIS

Alcohol Residual sugar

13.8

2.5

pH

Acidity

3.47

6.0

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Danie Steytler Jnr.



Fining Agent



Closure

Screw top



Region

Stellenbosch



Vegan

Yes