

THE 1947 CHENIN BLANC, KAAPZICHT

Vintage

2023



The 1947 Chenin Blanc is from old bush vines planted by Danie Jnr's great grandfather in 1947; making it the second oldest Chenin block in the country.

TASTING NOTE

The aromatics are super complex and spicy with lovely nuances of wet straw, dusty white citrus, honeyed yellow peaches, fynbos and sweet pineapple confit. There is focused depth, full bodied plump texture and complexity with nuances of tangerine peel and lychee.

(Limited stock available)

VINIFICATION DETAILS

Grapes are harvested from the second oldest registered heritage vineyard. Handpicked, 50% whole-bunch pressed, 50% crushed and destemmed (with skin-contact in press). Natural sedimentation takes place overnight after a light and gentle pressing. After settling, the wine is racked to 500L barrels for spontaneous fermentation. Fermentation can last between 2 – 4 weeks. The wine is aged in barrel for 10 months prior to bottling unfiltered and unfined.

TECHNICAL ANALYSIS

Alcohol Residual sugar

13.5 5.0

pH Acidity

3.51 5.2

AWARDS

Tim Atkin MW: 96 pts

Vinous: 92 pts

Platter: 95 pts

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Danie Steytler Jnr



Fining Agent

None



Closure

Cork



Region

Stellenbosch



Vegan

Yes