

THE 1947 CHENIN BLANC, KAAPZICHT

Vintage

2020



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

From 73 year old vines, 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 such focused depth, full-bodied plump texture and complexity with fabulous nuances of tangerine peel, lychee concentrate and a honeyed bonbon intensity.

VINIFICATION DETAILS

The winemaking process for 1947 Chenin is minimalistic – no yeast, no enzymes, no sulphur, nothing except the best quality Chenin Blanc grapes. Fruit was hand-picked, whole bunch pressed and settled overnight before natural fermentation in French oak barrels. Only three 500L barrels were used; one new, one second- and one third-fill. The best possible blend was bottled after 11 months.

TECHNICAL ANALYSIS

Alcohol Residual sugar

13.3 5.4

pH Acidity

3.41 5.9

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Danie Steytler Jnr



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes