



STELLENBOSCH

1679

BUSH VINE CHENIN BLANC 2024

This 2024 vintage Bush Vine Chenin Blanc was made with carefully selected grapes from a 42 year old Single Vineyard Bush Vine block, from the farm Sonop, Stellenbosch. The vines, with rootstock Richter 99, were planted in 1982 by Francois du Bois. The soil type, which is derived mainly from granite, is reddish to yellow in colour, acidic with good physical and water-retention properties; mainly Oakleaf, Tukulu and Clovelly soil types.

Secondary fermentation and aging for 364 days in 90% French oak barrels and 10% Amphora pot. This wine showcases a captivating golden color and a welcoming aroma reminiscent of ripe citrus and honeycomb. Its velvety texture finishes with lively acidity, leaving a lingering taste of apricot intertwined with saline minerality.

FOOD PARTNERS

Seared Scallops with Cauliflower Purée and Brown Butter, Duck Breast with Apricot Glaze, Butternut Risotto with Sage and Parmesan.

ANALYSIS

Alcohol: 13.99 % | RS : 2.6 g/l | pH : 3.30 | Total Acid: 5.9 g/l