

2022 Old Vine Bergendal Chenin Blanc

100%

Chenin Blanc

Winemaking

Grapes were handpicked early in the morning allowing the fruit to maintain their natural flavour. The whole bunches were pressed and only the free run juice was used, allowed to settle and underwent spontaneous fermentation, fermenting in a combination of stainless steel tanks and 500l French oak barrels. The wine matured for a further 6 months in 500l French oak barrels of which 30% was new, the remainder second and third fill.

Tasting Profile

Lovely white flowers, tropical fruit infused with subtle notes of vanilla on the taste buds. Indulgent, full-bodied, and velvety, featuring a harmonious mid-palate and a graceful apricot essence that persists in the lingering finish.



Food Pairing

This elegantly crafted Chenin Blanc is a versatile choice that complements a range of spicy dishes, richly flavored fish, roasted chicken, duck, pork chops, and truffles. It pairs exceptionally well with crayfish, prawns, flavorful curries, and indulgent four-cheese gnocchi.








Sipping Stories

The Piekenierskloof plateau is situated 160 km north of Cape Town and 50 km from the Atlantic ocean as the crow flies. At 600 to 750 metres altitude these old, ungrafted bush vines, growing in sandy loam soils, are rejuvenated by cold air in the evenings during the growing season.

2022 vintage was preceded by a winter which again saw decent rains after a series of dry winters in the wineland of the Cape. The wines are concentrated and fresh with modest alcohols.



 10 - 12 Serving Temp	 8 - 10 Cellar Life	 12.56 %ALC Vol %
 Bergendal	 pH: 3.62 Total Acid: 5 g/l Residual sugar: 1.5 g/l	