

2024 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, 500l French oak barrels. The wine was matured for 6 months in the barrels of which 25% was new, the remainder second and third fill.

Tasting Profile

Lovely yellow stonefruit and tropical notes. Indulgent, full-bodied, and velvety, featuring a harmonious mid-palate and a graceful spice, chamomile and orange peel 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. This wine pairs beautifully with the Carmien Orange / Chamomile Tea.








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 rejuvenate by cold air in the evenings during the growing season.

2024 vintage was preceded by a winter which saw above average rainfall and cold conditions. There was no followup rain during the summer months which resulted in a very dry growing season. This resulted in smaller, concentrated berries.



 10 - 12 Serving Temp	 8 - 10 Cellar Life	 12 %ALC Vol %
 Bergendal	 pH: 3.29 Total Acid: 6.3 g/l Residual sugar: 3.6 g/l	