

# Cellar Selection Bush Vines Chenin Blanc 2023 6x75cl

## Winemaker Notes

Initial aromas of lime and citrus zest are beautifully intertwined with guava and tropical fruit. These flavours follow on the palate, and combined with the rich texture and elegant minerality, ensures a very long finish. The wine can be enjoyed now, on its own or with salmon, roast chicken and creamy pasta dishes, but will also mature gracefully over the next 3 to 5 years.

## Vineyard

The grapes were sourced primarily from Stellenbosch, with some parcels from Darling, Durbanville, and Koekenaap on the West Coast. The common denominator is that all vineyards are situated within 15km from the Atlantic Ocean and thus the cooling sea breezes help to retain natural acidity in the grapes.

## Winemaking

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## Vintage

The 2023 vintage will be remembered as a vintage in which human foresight and experience played a crucial role. "Truly a viticulturist's vintage," says RJ Botha. "With two heavy spells of rain in March two weeks apart and with the heavy bunches of Shiraz and Cabernet Sauvignon nearing their picking dates, the winemaking and viticulture teams had to make decisive calls to ensure blocks were harvested without being affected by the rain, but at levels of adequate ripeness. Fortunately, we got it right, getting the red grapes in before the deluges that came down in the week of 20 March and with desired sugar-levels. "The white grapes were on average two week earlier than last year, and as we got going mention was being made of a fantastic harvest all round," says RJ. "Chenin Blanc from our vineyards in Stellenbosch's Firgrove region was of fantastic quality as a result of these dryland bush-vines having received a welcoming splash of water with those December rains – especially as the preceding winter was warm and dry, and the vines really needed a top-up. Kleine Zalze's Sauvignon Blanc grapes from vineyards in Stellenbosch, Darling and Durbanville were harvested three weeks earlier than average. The mild vineyard conditions ensured firm, riveting acids, and another very good Sauvignon Blanc year. "Cabernet Sauvignon quality is incredible with deep, vivid colours and brilliant complexity in the young wines." says Botha "Shiraz is very forgiving in vintages like this, and one will probably see more delectable spice and pepper notes on the Shiraz due to the earlier ripening and picking that was demanded by the inclement weather. Our relationship with and understanding of the vines allowed us to make the right calls during a challenging wine grape harvest where the human hand played almost as big a role as nature's commanding presence. "All this makes the quality of the young new wine we are seeing in the cellar doubly rewarding." says RJ

## Food match

Grilled and Roasted White Meats



### Grapes

100% Chenin Blanc

### Region/Appellation

Coastal Region

### Alcohol by volume

13.50%

### Residual Sugar

1 g/l

### pH

3.39

### Total Acidity

5.7 g/l

### Drinking Window

2024 - 2026

### Tasting Guide



### Tasting note printed

10/03/2025

The wine can be enjoyed on its own or with salmon, roast chicken and creamy pasta dishes.