vulpes
wines

# *velox*

## 2024 Chenin blanc
## WO Citrusdal Mountain

The vineyard is approximately 550m above sea level on top of the Citrusdal Mountain, about 15km as the crow flies west of Clanwilliam and was planted in 2007 before being abandoned for most of its life. The soil is approximately 70cm of red sand above a clay base, which is what kept this once neglected vineyard alive. The grapes were picked in two batches. Half on the 3rd February 2024 and the other half on the 5th February 2024. Both batches were whole bunched pressed, settled overnight with cooling and racked to neutral 300L and 500L French barrels for primary fermentation to start spontaneously. Once malolactic fermentation was complete, barrels were topped and the wines were left to age on the gross lees until December. The best barrels are selected, blended and returned back to barrel with Bentonite and $SO_2$ , until bottling on 18 January 2025.




| | |
|---|---|
| Alc % | 12.85 |
| pH | 3.14 |
| TA | 6.3 g/L |
| RS | 1.2 g/L |
| TSO2 | 62 ppm |

**Total production:**
1200 bottles

## Tasting notes:

*"it's earthy, textured and effortlessly complex, with salty minerality, layers of beeswax, lemon zest, quince and blanched almonds and a chiselled, bone-dry finish."* - Tim Atkin

*"Soft citrus, peach, earth and a touch of reduction on the nose while the palate is rich and savoury – dense fruit matched by punchy acidity, a slight bitter quality to the finish adding intrigue."* - Christian Eedes

*"has a lifted nose with white fruit, lemon verbena and light lemon thume scents…the palate is certainly well balanced, with a bitter lemon and orange rind note. Attractive texture, fine length, with a touch of oatmeal on the finish."* - Neal Martin

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