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velox

2025 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 Clainwilliam and 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 and processed on the 7th of February. The grapes are whole bunch pressed, settled overnight with cooling and racked to neutral 350L and 500L French barrels for primary fermentation to start spontaneously. Once malolactic fermentation has completed, barrels are topped and the wines is left to age on the gross lees until December. The best barrels are selected, blended and returned to barrel with Bentonite and SO2, until bottling on 17 January 2026.

Alc %	13.5
pH	3.2
TA	6.0 g/L
RS	3.0 g/L
TSO2	79 ppm

Total production:
2 500 bottles

Tasting notes:

"Showing a ferrous note from iron-rich clay soils, it has aromas of fynbos, hay and honeysuckle, flavours of lemon zest and yellow apple and a subtle bitter twist."
- Tim Atkin

"This has an attractive nose with yellow plum, marzipan and wet wool scents. The palate is well balanced with a tangy, marmalade-tinged opening."
- Neal Martin

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