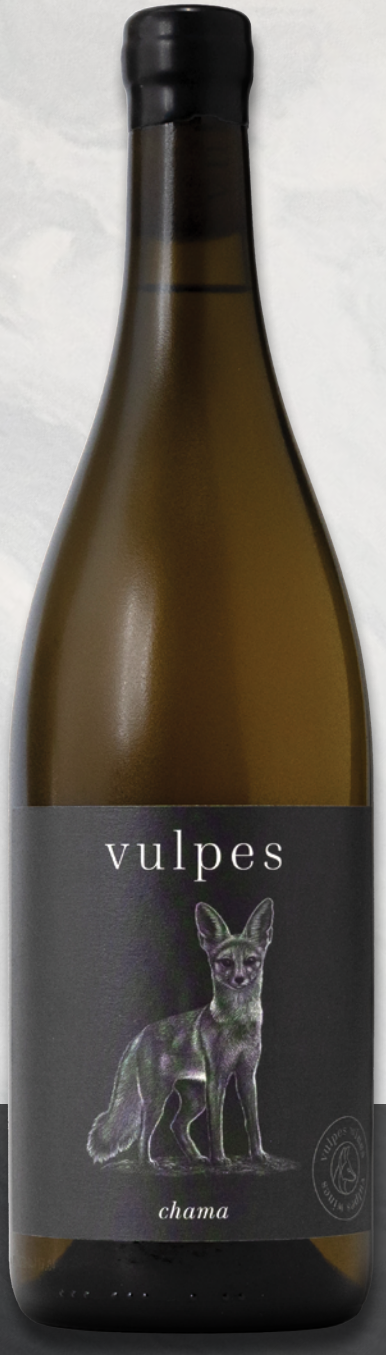
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2025 Chenin blanc
WO Swartland



The grapes come from two different parcels in the Paardeberg. Jakkalsfontein, block 17 (planted in 1986, approx 200 masl), and the Sky Block (planted 1998, approx. 300 masl) from Eikelaan. Both vineyards are bush vines, dryland farmed and planted on granite soils, with Jakkalsfontein being more sandy and Sky more gravelly in texture. Jakkalsdontein was picked and processed on the 28th of January and Sky on the 11th of February. The grapes are whole bunched pressed, settled overnight with cooling and racked to neutral 300L and 350L French barrels for primary fermentation to start spontaneously. Once malolactic fermentation has completed, barrels are topped and the wines are 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	3.3
TA	5.5 g/L
RS	2.6 g/L
TSO2	90 ppm

Total production:
1 800 bottles

Tasting notes:

"Expressing the freshness and tension that are a feature of many wines grown on decomposed granite soils, this has jasmine and sourdough bread aromas, flavours of cumin, lemongrass and oatmeal and nicely understated."
- Tim Atkin

"The palate is where the action is: vibrant acidity, lovely waxy texture, quite complex with yellow fruit, white pepper, marmalade and curry leaf towards the finish."
- Neal Martin

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