



CHENIN BLANC | 2026

This is a fruit filled unwooded Chenin Blanc. It is our most important wine on so many levels. Chenin is our most planted cultivar, and we have both old and young vines on many different aspects with a variety of clones. This wine is the one that you will be first introduced to either on the farm or at a restaurant or wine store. First impression will either lure you in to taste the rest of the range or not. Therefore, it is our most important wine.

Harvesting the different vineyards to capture both the freshness and purity of the grape. Fermenting them with different yeasts some natural (pied de cuve) and some inoculated. Using both concrete and stainless steel for fermentation and maturation. The main aim is to consistently produce a great example of cooler climate Chenin Blanc. Matured after fermentation on the lees to add some extra weight and complexity to the wine.

RATINGS & REVIEWS | Since our first vintage in 1996 we have committed to making a style of Chenin that captures the purity of the grape. Previous vintages have been regular 4 star wines in Platter.

FOOD PAIRING | Great with seafood, especially shellfish and spicy Thai and Indian curries.

PACKAGING | 6 x 750 ml in screw cap

BARCODE bottle 6009077000139 box 16009077000136

APPELATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Cape South Coast	115400 bottles	Chenin Blanc	Ranging between 3 and 29 yrs	6 – 12 tons / ha	18.5° - 23.5° Balling	12.3%	6.0 g/L	3.3g/L	3.20



WINE MAKERS | Sebastian Beaumont. & Sarah Shamley

VINTAGE CONDITIONS | The 2026 vintage was a winemakers vintage. Sarah's first in charge of cellar operations and a real tester. Very healthy first part followed by rain that changed the direction of the vintage. Challenging ferments, long and slow with reduction. It will produce intense and fascinating wines

VINIFICATION | Clean healthy juice fermented with some "pied de cuve" gave long slow ferments that built lots of complexity in the wine. Focus on producing fresh fruit characters and a lovely pure cool climate expression.

MATURATION | Average of 4 months on gross lees in tank.

AGEING POTENTIAL | 2 - 5 years.