



ROODEKRANTZ

1983 Old Bush Vine Chenin Blanc 2022



Vineyard

Age of Vines: 39 years (planted in 1983)

Location: Swartland

Viticulture: Dry-land old bush vines

Soil Type: Decomposed granite soils enriched with organic material

Harvest Report 2022

Climatic Conditions: A warmer vintage in the Swartland region, with the focus on careful selection of optimal picking dates and rigorous vineyard practices.

Vinification

Harvesting: Grapes were carefully hand-picked in the early hours of the morning at optimal ripeness of 23.5°B.

Fermentation: The grapes were de-stalked, crushed and pressed and the juice was allowed to settle overnight, followed by fermentation in stainless steel tanks. Extended lees contact took place for three months post alcoholic fermentation, enhancing the depth and character of the wine.

Maturation: A small portion of the wine was barrel matured and blended with the stainless steel tank portion for added complexity and richness.

Total Production: 9000 bottles

Tasting Profile

Aromatic nose filled with a mix of tropical and stone fruit notes, ranging from peach and pineapple, to ripe citrus. These flavours follow through on the palate, and are in perfect balance with the acidity and subtle oak component. Ripe and fresh, with a zesty citrus lift on the finish.

Food Pairing

Grilled lobster tail or seared sea scallops will enhance this wine's inherent freshness and delicate fruit notes. The subtle richness will stand up to creamy pasta dishes, while the ripe tropical fruit characters will pair well with mild curries or spicy Asian cuisine.

Alc: 13.57% • **RS:** 2.2 g/L • **TA:** 5.96 g/L • **VA:** 0.40 g/L • **pH:** 3.41

Roodekrantz is a boutique producer that specializes in crafting artisanal, site-specific wines.

www.roodekrantzwines.co.za • marketing@roodekrantzwines.co.za