



ROODEKRANTZ

“Die Kliphuis” Old Bush Vine Chenin Blanc 2023



Vineyard

Age of Vines: 46 years (planted in 1977)

Location: Swartland (south-facing in the Paardeberg; 330m above sea level)

Viticulture: Dry-land old bush vines

Soil Type: Sandy decomposed granite

Harvest Report 2023

Ideal mild weather conditions in the first part of the harvest, with early and mid-season cultivars reaching optimal ripeness at lower sugars. After the late-February rains, intake of grapes at the right time was a challenge, with the ripening process being delayed by cold, rainy conditions.

Vinification

Harvesting: Grapes were carefully hand-picked in the early hours of the morning at optimal ripeness of 22°B, at a very low yield of less than 1 ton per hectare.

Fermentation: The grapes were gently crushed, pressed, and settled overnight. The juice was then transferred to older barrels for fermentation, with extended time on the fine lees for added texture and mouthfeel.

Maturation: Aged for 11 months in seasoned French oak barrels.

Total Production: 2000 bottles

Tasting Profile

The extreme sandy soils of this vineyard yields a wine with distinctive aromas of green pineapple, green jelly, green apple, lime, and the unique scent of Fynbos shrub. On the palate, it exhibits intense acidity and a very linear structure, with abundant green citrus flavours. Its low pH promises excellent ageing potential. While it needs time to develop fully, it already reveals hints of kiwi fruit and lime zest on the finish. Its green fruit spectrum sets it apart from the more common tropical styles, and makes it a compelling choice for those who appreciate a wine that evolves and matures over time.

Food Pairing

Perfect for the delicate flavours of sushi and sashimi, with its racy acidity cutting through the richness of the fish. Can also be served with fresh oysters, grilled shrimp, or ceviche. A crunchy green apple and fennel slaw complements the wine's green apple and lime aromas. The wine's green fruit spectrum harmonizes with the earthy, slightly bitter flavours of grilled asparagus sprinkled with lemon zest, and even a goat cheese and herb salad.

Alc: 12.46% • **RS:** 2.3 g/L • **TA:** 7.0 g/L • **VA:** 0.37 g/L • **pH:** 3.17

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

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