



ROODEKRANTZ

“Rhenosterbosrug” Old Bush Vine Chenin Blanc 2023



Vineyard

Age of Vines: Vineyard 1 – 40 years (planted in 1983) / Vineyard 2 – 55 years (planted in 1968)

Location: Swartland

Viticulture: Dry-land old bush vines

Soil Type: 1983 – Granite and clay / 1968 – 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 over a 10-day period, at optimal ripeness of 21°B – 22°B. The first selection prioritized freshness, heightened natural acidity, and structural integrity, while the later selection emphasised mouthfeel and palate density.

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: 1850 bottles

Tasting Profile

Aromas of hay, dried flowers, and a distinct floral character is reminiscent of an old-world style. Additional whiffs of stone fruits, a touch of honey, and wet wool add further interest. On the palate, the wine is very layered and complex, yet remains subtle. It has quite an oily texture, with a fresh, bright seam of acidity and subtle tropical fruit flavours on the long finish. A beautifully nuanced and sophisticated wine with a mineral edge.

Food Pairing

This wine will pair perfectly with the savoury notes of a herb-roasted chicken and root vegetables. The oily texture match well with the creamy flavours of a butternut squash and sage risotto. Its acidity and complex layers balance the richness of pan-seared duck breast with a peach glaze. The nutty, caramel flavours of mature Gouda complements the wine's honey and stone fruit notes.

Alc: 12.35 % • **RS:** 2.5 g/L • **TA:** 5.7 g/L • **VA:** 0.38 g/L • **pH:** 3.42

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

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