



ROODEKRANTZ

## *“Rhenosterbosrug” Old Bush Vine Chenin Blanc 2024*



### Vineyard

**Age of Vines:** Vineyard 1 - 41 years (planted in 1983) / Vineyard 2 - 56 years (planted in 1968)

**Location:** Swartland

**Viticulture:** Dry-land old bush vines

**Soil Type:** 1983 - Granite and clay / 1968 - Decomposed granite

### Harvest Report 2024

Favourable winter conditions set the stage for a larger crop, although wet conditions in spring during budding, as well as very dry, windy and hotter summer weather, affected the final crop size. The quality of the grapes, however, was particularly good.

### 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:** 870 bottles

### Tasting Profile

Tropical notes of apricot, peach and pineapple alongside nuances of straw, dried flowers, bruised apple and a subtle hint of beeswax. The palate delivers flavours of baked apple tart, yellow fruits, and honeycomb, supported by a weighted mouthfeel and fleshy mid-palate texture. Bright acidity brings lift and definition, tapering into an almost saline edge toward the finish, with additional nutty undertones. Long, detailed and characterful, this Chenin Blanc combines richness with precision and terroir-driven complexity.

### Food Pairings

- Roast guinea fowl or chicken with herbs and crispy skin
- Pan-seared scallops with brown butter and lemon
- Pork schnitzel with a squeeze of lemon and simple greens
- Mushroom risotto or creamy barley with herbs
- Aged Gouda, Gruyère or other nutty, semi-hard cheeses

Alc: 13.22 % • RS: 2.8 g/L • TA: 4.8 g/L • pH: 3.58

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

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