



**Chenin Blanc 2024
Bush Vine Stellenbosch**

Wine description

Colour: Light yellow with a tinge of green
Nose: Lemon biscuit, vanilla pod spice and yellow apples, aniseed and pineapple confit
Palate: The wine has a lots of fruit with natural acid and a long lingering finish

Winemaker

Carsten Migliarina

The Vineyards

The grapes were sourced from a 45 year old bush vine vineyard from Stellenbosch yielding about 6 tons per hectare.

Winemaking

The grapes were hand harvested at 22 balling and delivered in small lug boxes to the cellar where they were stored overnight in a cold container. The grapes were whole bunch pressed, then cold settled and racked into untoasted barrels. 100% was naturally fermented in barrel and after fermentation the wine stayed on its fine lees for 11 months, no malolactic fermentation and no filtration was done.

Wine Analysis

Alcohol vol%:	12.5%
Residual sugar:	1.7g/l
Total Acidity:	6.2 g/l
PH:	3.19
VA	0.31
Free SO2	

Total production

The wine was bottled on the 7th December 2024 and only 6700 bottles were produced. This wine is Vegan friendly.