ANNO. 1695

KLEINE ZALZE

STELLENBOSCH

VINEYARD SELECTION



CHENIN BLANC

Barrel Fermented 2026

Certified Heritage Vineyards

WINE OF ORIGIN:
Stellenbosch

VITICULTURE:
The grapes for this wine comes from selected "Bush Vine" vineyards in Stellenbosch. The average age of these vines are 35 years and are planted on predominantly decomposed granite soils. Owing to the nature of bush vines, careful canopy management was exercised so that no bunches were exposed to excessive sunlight and to ensure even ripening of the grapes. Following a cold, wet winter in 2025 that provided strong dormancy, and a warm, dry spring that accelerated budburst, flowering and ripening, the 2026 Chenin blanc was generally 10 to 14 days earlier than preceding vintages. Despite a compact harvest window and some later rainfall pressure, the vintage produced healthy fruit with balanced sugars and acidity, smaller berries and good flavour concentration —an excellent combination for premium, site-expressive winemaking.

VINIFICATION:
The grapes were handpicked early in the morning and immediately crushed into holding tanks. We gave extended (12hours) skin contact to extract maximum flavour from the thick Chenin blanc skins, thereby also ensuring excellent structure in the final wine. Only the free run juice was used and settled for 1 day before inoculation with selected slow-fermenting yeast strains. The juice was racked into Frenck oak barrels for fermentation that typically lasts one to two months. No new barrels were used to ensure that the essence and purity of the Heritage Certified fruit take center stage. After fermentation the wine was aged on the primary lees for another 6 months before being racked out and prepared for bottling.

WINEMAKER'S NOTE:
Flavours of melon, white peach and almond blossom and a hint of minerality that adds to the elegance of the wine. Masterfully oaked, this wine is textured and creamy on the mid-palate with a lively, crisp finish. This wine can be enjoyed now, but with careful cellaring it should age gracefully over the next 5 years.

ANALYSIS:
Alc – 13%vol RS – 3.9g/l TA – 6.6g/l pH – 3.33

