



GROOT Tulbagh Chenin Blanc

Vintage 2023

Origin Tulbagh



In the Vineyard

The grapes are from cool western slopes in the Tulbagh Valley. Harvested in February at sugars between 20.5 - 21°B.

In the Cellar

Only free-run juice was used and it was settled overnight. Selected yeast strains were used to isolate the juice. After 20 days of fermentation at 13°C, the wine was filtered and ready for bottling.

Tasting Notes

A brilliant lemon with green tint colour. Tropical fruit salad with whiffs of guava and yellow apple on the nose with a zesty firm balance of fruit salad that lingers in the mouth.

Chemical Analysis

Alc. : 11.96%vol
TA: 5.3g/l

Res Sugar : 8.6g/l
pH: 3.49