

DEXTER CHENIN BLANC 2025

CULTIVAR

100% Chenin blanc

OUR DEXTER STORY:

At the beginning of 2025, we introduced Dexter cattle into our farming system at Opstal Estate. On a farm with a history dating back to 1847, when our family first began working this land, it's remarkable that there is still room for new ideas and practices to take root.

While we have always farmed with sustainability in mind, in recent years we have embraced a shift towards regenerative farming and continue to implement these principles across the estate. The cattle play an important role in this journey. Grazing between the vineyards, they naturally control weeds, eliminating the need for herbicides and reducing excessive mechanical intervention. At the same time, they enrich the soil through their manure and urine, returning valuable nutrients to these sites.

Beyond their practical benefits, the cattle also contribute to the farm's biodiversity. Alongside our vineyards and various fruit crops, and bordered by indigenous Cape fynbos, they help create a balanced ecosystem—moving us away from monoculture towards a more diverse and resilient landscape.

PAIRS WELL WITH

creamy pasta dishes | soft cheeses | thai green curry | grilled prawns | roast chicken

WINEMAKERS NOTES:

Chenin blanc is at home in our Slanghoek Valley and at Opstal. We have predominantly sandstone soils that amplify clarity of fruit in our Chenins, but then also have 2 of our Chenin vineyards planted on sites with a lot of clay and shale together with sandstone. These sites bring tension and texture to the wines to add depth to go with the freshness and brightness, our Chenins naturally have plenty of. This wine is great on it's own, but also a great food partner.

ANALYSIS

Alcohol % (V/V)	13.08
Residual Sugar (g/l)	3.4
Total Acidity (g/l)	5.2
pH	3.45



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