

EENVOUD

Single vineyard Chenin blanc 2023

CULTIVAR

Chenin blanc

THE SINGLE SITE SERIES

Over the last 15 years, Chenin blanc has become the heart of what we do at Opstal, with our flagship Carl Everson wine leading the charge. While Carl has carried much of the weight, we're now excited to introduce two new Chenin expressions that highlight the unique identity of our estate. With Chenin planted across various soil types, slopes, and sites—each with its own clone and rootstock—we've embraced these differences in the cellar too. We use a range of vessels to match the personality of each vineyard block, helping us tell a more complete story of Chenin on our farm. That's what inspired the Single Site Series: a celebration of Chenin's diversity, bottled in small batches and available in limited quantities, so our trade partners and customers can share in telling the Opstal story.

WINEMAKER'S NOTE

This Old Vine certified vineyard continues to surprise and impress us with its complexity and variation through ripening. For the 2023 vintage of Eenvoud (meaning "simplicity"), we handpicked the block over 5 days to capture its full range of expression. The goal? To showcase the purity of our 1982-planted vineyard, with an old-school SN1061 clone. From the 2023 vintage, the second pick of this vineyard, fermented and matured in a 3000L French oak oval foudre proved to best express the complexity of this special site. We also added a small 5% skin-fermented portion from the same block, matured in the same vessel for 10 months before bottling, which adds texture and depth. One of my most interesting learnings from this old vine chenin is how the analytical acidity measurement is not always reflected on taste as there are a higher perceived freshness and elegance in this wine even though the acidity is quite low. The wine is matured in bottle for 12 months before release in January 2025.

ANALYSIS

Alcohol % (V/V)	13.82
Residual Sugar (g/l)	1.1
Total Acidity (g/l)	5.3
pH	3.63

VINTAGE AWARDS

2025	Christian Eedes	95/100
2025	Platter's	4.5*



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