

ESTATE RANGE

Opstal Chenin blanc 2025

CULTIVAR

100% Chenin blanc

WINEMAKER'S NOTE

Our Chenin blanc is a curated blend from 3 very specific vineyards on our farm, bringing together the finest expressions from each site. Bright, zesty freshness meets layered aromatic depth in this wine. Expect vibrant notes of pineapple, pear, and citrus, balanced by a touch of spice and the rich texture that comes from ageing 15% of this wine for four months in large 3000L French oak foudres. This wine is such a great example of Chenin blanc's acidity profile when enjoyed as a young wine. There's balance, and the integration with the fruit purity expected from the Slanghoek Valley is evident.

PAIRS WELL WITH

Barbeque Chicken | Braaivleis | Pork Belly

WINEMAKING

The grapes were crushed, destemmed, and gently pressed. Fermentation occurred spontaneously, with 15% of the wine going into barrels and large 3000L French oak foudres, and the rest split between concrete and stainless-steel tanks. The wine then matured on its fermentation lees for four months, adding texture and depth. The oak portion also went through full malolactic fermentation, rounding things out beautifully.

ANALYSIS

Alcohol % (V/V)	13.42
Residual Sugar (g/l)	3.4
Total Acidity (g/l)	5.4
pH	3.51

INTERESTING FACT

Chenin blanc is our signature grape—the most widely planted on the farm and the one we love pouring most. It's a true reflection of who we are, both in the vineyard and in the glass.



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