

Vinum
Chenin Blanc 2024

We've championed the merits of this variety before it was fashionable to do so, striving to showcase transparency of top vineyard sites and varietal character over all else. The core barrel component of this wine comes from a site planted in 1969.

IN THE VINEYARD

The gnarled, old bush vines that produce this truly characterful Chenin Blanc are planted in some of the purest granite soils on the foothills of the magnificent Helderberg Mountain, in Stellenbosch. The vines are mainly grown under dryland conditions, meaning they are not irrigated, and therefore their roots plunge meters into the granite subsoil in search of moisture. The altitude of the vineyards, the steep South-East facing slope, and the proximity to Ocean-facing False Bay, on the Southern tip of Africa, mean that these vines are well exposed and cooled by winds that come off the cold ocean, during the long, hot summer. These factors combine to produce a wonderfully fresh and vivacious expression of what is to us, the Cape's greatest grape.

IN THE CELLAR

Grapes were picked by hand as well as manually sorted to ensure that we maintain the purity of varietal expression for which this wine has become known. Gentle pressing in a pneumatic bag press, with the extracted juice moved to a combination of 2500L Foudre, 500L, 300L, and 228L barrels for alcoholic fermentation. The barrels used are predominantly 2nd to 5th fill French oak, of Burgundian cooperages. Whilst the Foudre is of tight-grain, Austrian origin. The usage of unintrusive oaking promotes optimal varietal expression.

A NOTE FROM THE WINEMAKER

Pale straw in colour with a hint of lime at the rim. Aromas of fresh pear and ripe peach rise from the glass, complemented by a lively touch of lemon zest. The palate is elegant and medium-bodied, revealing bright fruit flavours balanced by an appealing, subtle bitter twist that adds depth and leaves a crisp, refreshing finish.

Variety: Chenin Blanc

Appellation: Stellenbosch

Analysis:

Alcohol:	12.5 % vol	Total Acidity:	6.0 g/l
pH:	3.47	Residual Sugar:	1.5 g/l



www.radforddale.com

ALL ABOUT INDIVIDUALITY