

Koelenhof Stellenbosch 1679 Bush Vine Chenin Blanc 2020

The wine boasts a bouquet of yellow apples, white pear and hints of honey, with an appealing freshness on the finish.

Mild Thai Curry, Mussels in Creamy Sauce, Pork Belly with Orange Jus, Pan fried Duck with Mango Chutney

variety : Chenin Blanc | 100% Chenin Blanc

winery : Koelenhof Wine Cellar

winemaker : Nicholas Husselman

wine of origin : Stellenbosch

analysis : alc : 14.24 % vol rs : 6.2 g/l pH : 3.36 ta : 6.5 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

2024 The Spring Tasting Masters - Bronze

2022 Concours International de LYON - Gold

2021 Global Fine Wine Challenge - Double Gold

This 2020 vintage Bush Vine Chenin Blanc was made with carefully selected grapes from a 37 year old Single Vineyard Bush Vine block, from the farm Sonop, Stellenbosch. The vines, with rootstock Richter 99, were planted in 1982 by Francois du Bois. The soil type, which is derived mainly from granite, is reddish to yellow in colour, acidic with good physical and water-retention properties; mainly Oakleaf, Tukulu and Clovelly soil types.

in the vineyard : This Bush Vine Chenin Blanc was made from Single Block selected grapes from the farm Sonop, Stellenbosch. The vines, with rootstock Richter 99, were planted in 1982 by Francois du Bois. The soil type, which is derived mainly from granite, is reddish to yellow in colour, acidic with good physical and water-retention properties; mainly Oakleaf, Tukulu and Clovelly soil types.

about the harvest: Phenolic ripe grapes were harvested, cold soaked for 6 hours on the skins.

in the cellar : Using only the free run juice, fermentation was initiated in stainless steel tanks and halfway through fermentation transferred to new French oak barrels, where it finished its primary fermentation. Secondary fermentation and aging for 312 days in 100% new French oak barrels

