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Knorhoek Chenin Blanc 2022

The fruit profile remains faithful to the variety – stone fruits, succulent peach, apricot, and zesty lime interplay seamlessly with hints of melon, green apple, and elegant white pear. The integrated, slightly robust structure lingers harmoniously, underscoring the symphony of flavours. This Chenin Blanc elegantly marries its character with newfound richness, making it a compelling choice for enthusiasts seeking a nuanced and captivating experience.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Quoin Rock
winemaker : Schalk Opperman
wine of origin : Stellenbosch
analysis : **alc :** 13.11 % vol **rs :** 2.5 g/l **pH :** 3.32 **ta :** 5.9 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2024 Prescient Old Vine Report - 95 Points
2024 Tim Atkin SA Special Report - 93 Points
2024 Standard Bank Chenin Blanc Challenge - Top 10
2024 Concours Mondial de Bruxelles - Gold
2024 Fine Wine Awards - Trophy for Best Chenin Blanc
2024 National Wine Challenge - Double Gold
2023 Gilbert & Gaillard - Double Gold

This wine is produced from our old vine Chenin Blanc growing against the slopes of Simonsberg. A true exhibition of the beautiful fruit flavors this varietal and our terroir can deliver.

in the vineyard : This Chenin Blanc originates from a single block of vines planted in 1980, which is part of a certified heritage project.

about the harvest: Despite coming from the same block, there is significant variation within the grapes, requiring each picking to be treated individually. This aligns with the philosophy of small batch winemaking, where the origin of each parcel of grapes is carefully considered and expressed.

in the cellar : After receiving the grapes in the early morning, they are gently pressed and settled overnight. The juice, which may be slightly hazy, is then transferred to different fermentation vessels.

To create distinct blending options, fermentation takes place in oak foudre, concrete egg, stainless steel, and primarily 500L French oak barrels, with a significant portion being new French oak. Regular battonage is employed to enhance texture and volume in the Chenin Blanc. The wine is aged for a minimum of 10 months, blended, and bottled for further aging for at least 6 months.