

Brookdale Chenin Blanc Old Vine 2022

Subtly keyed; restrained aromatics of pear skin, honeycomb and golden citrus. Just a hint of pastry cream and toast. The palate is deep, dense and concentrated. Fleshy and generous, tempered by a stony acidity sewn through the layers and layers of flavour. Yellow apples, kumquat and peaches sing. The chalky texture is the background music, giving ballast to all those curves. The savoury finish calls in the wax of the nose, the echo of the radiant fruit

variety : Chenin Blanc | 100% Chenin Blanc

winery : Brookdale Estate

winemaker : Kiara Scott

wine of origin : Paarl

analysis : alc : 13.0 % vol rs : 2.6 g/l pH : 3.38 ta : 6.0 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

2025 Platter's Wine Guide - 4 ½ Stars

2024 Tim Atkin - 94 Points

The 2022 vintage will be remembered as a cool season before harvest, followed by a sudden temperature spike from January onwards. Good vineyard practices were followed, and canopies were managed well, which delivered exceptional grape analyses and quality. Temperatures rose sharply during the beginning of January and this accelerated the early cultivars' ripening dates. However, we harvested more than a week later than in the previous year. Frequent high temperatures during February further contributed to the harvest dates shifting sooner, but harvesting returned to normal timing by the end of February

about the harvest: The grapes were hand-picked at different stages to achieve optimal ripeness and balance.

in the cellar : From old vine Chenin Blanc (1985) grown on decomposed shale and granite; minimal winemaking was employed to allow this stony terroir to shine through. The grapes were hand-picked at different stages to achieve optimal ripeness and balance. The fruit was pre-cooled and gently wholebunch pressed before spontaneous fermentation and partial malolactic fermentation to add elegance and complexity. Matured for eleven months in 500L French oak barrels, the wine was then aged on the lees for eleven months in 2000L Stockinger (Austrian oak) foudres. Once bottled, the wine was then left to mature for a further four months before release

