

Knorhoek Chenin Blanc 2023

Knorhoek Chenin Blanc 2023 balances its hallmark freshness with enhanced fullness and a luxurious texture. Vibrant acidity lifts notes of peach, apricot, lime, melon, green apple, and white pear, with a touch of pineapple adding intrigue. Its refined structure lingers gracefully, marrying familiar varietal character with newfound richness for a nuanced, captivating wine.

A beautiful wine, perfect on its own, but also the ideal partner to most seafood, duck and poultry.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Quoin Rock

winemaker : Schalk Opperman

wine of origin : Stellenbosch

analysis : alc : 13.06 % vol rs : 1.7 g/l pH : 3.48 ta : 5.9 g/l

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

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

2025 Vitis Vinifera Awards - Gold

2025 SA Selection by Concours Mondial de Bruxelles - Gold

2024 Prescient Chenin Blanc Report - 94 points

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

in the vineyard : Set against the Simonsberg mountain, our Chenin Blanc grapes come from a single block of vines planted more than 40 years ago on the Knorhoek Farm. These old Chenin vines thrive in the Oakleaf soil that was formed from decomposed granite with colluvial sandstone, gravel and friable granite. Today, the vineyard, that we call "The Gallery" as every vine looks like a master sculpture, is part of a certified heritage project. Although the grapes come from the same block, there is significant variation within the vineyard. We divide the vineyard in different sections which are then picked individually to allow for the grapes to be vinified separately in order to contribute to the complexity of the wine.

in the cellar : Crafted from a single heritage-certified block planted in 1980, this Chenin Blanc is made using a small-batch approach, with each section of the vineyard harvested and vinified separately.

Grapes are gently pressed and settled overnight before fermentation in a mix of oak foudre, concrete egg, stainless steel, and 500L French oak barrels, including new oak. Regular battonage builds texture and volume. Aged for 10 months before blending and a further 6 months in bottle, it captures both the complexity and character of its historic vines.



Quoin Rock

Stellenbosch

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