

## Muratie Laurens Campher 2024

Muratie Laurens Campher 2024 is a medium-bodied white blend with a sturdy backbone. For all its freshness, elegance and focus, the wine's flavours are complex and intense, ranging from bright lemon, fresh pineapple, apricots and juicy nectarine to more concentrated lime marmalade as well as caramel and cream. On the palate, the initial impression is floral (heady honeysuckle), finishing with white peaches and apricots, with hints of citrus and a fresh acidity.

**variety :** Chenin Blanc | 86% Chenin Blanc, 7% Sauvignon Blanc, 7% Verdelho, 1% Viognier

**winery :** Muratie Wine Estate

**winemaker :** Hattingh de Villiers

**wine of origin :** Stellenbosch

**analysis :** alc : 14 % vol   rs : 2.76 g/l   pH : 3.34   ta : 6.23 g/l   so2 : 111 mg/l   fso2 : 37 mg/l

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

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

2025 Michelangelo Awards - Gold

2025 Tim Atkin SA Special Report - 93 Points

**ageing :** Great persistence promising enjoyment over at least five years.

Laurens Campher was a young German soldier who started farming at Muratie in 1685. This blend is a labour of love, much like Laurens' love for Anselva van de Caab. Their love was ultimately rewarding, bringing about the birth of their three children, her freedom and the development of a farm that was only officially granted to Campher in 1699 but is still going strong over three centuries later.

**in the vineyard :** This wine is made from meticulously sourced grapes from different sites and slopes. Vineyards vary in age from 10-15 years old. The Chenin Blanc is from an old north facing bush vine block with low yields and good fruit purity.

**in the cellar :** This uniquely South African white wine is a combination of predominantly Chenin Blanc (86%) with smaller amounts of Sauvignon Blanc (7%), Verdelho (6%), and Viognier (1%).

Components were vinified separately, then meticulously blended after judicious oak aging in a combination of new and older 500 L French oak barrels (11 months). 40% underwent malolactic fermentation ensuring a softer acidity. It's truly a labour of love.



### Muratie Wine Estate

Stellenbosch

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[www.muratie.co.za](http://www.muratie.co.za)

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