

Barton Vineyards Chenin Blanc 2025

Pale straw in colour with a slight green hue, this Chenin Blanc opens with a fresh and inviting bouquet. Aromas of crisp white pear and green apple dominate the nose, layered with subtle hints of citrus zest that add brightness and lift. On the palate, the wine is vibrant and well-balanced, echoing the white pear from the nose with a juicy, almost succulent quality. The acidity is refreshing yet integrated, supporting the fruit profile without overwhelming it. A gentle touch of pineapple emerges on the finish, adding a tropical twist that lingers gracefully.

Elegant and refreshing, this Chenin Blanc is a lively expression of the varietal - perfect for warm days or pairing with light seafood and fresh salads.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Barton Vineyards

winemaker : Dewald Grobler

wine of origin : Walker Bay

analysis : alc : 13.0 % vol rs : 4.6 g/l pH : ta : 5.9 g/l

type : White **taste :** Fruity

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

in the vineyard : Barton's vineyards (latitude 34 degrees south) lie in the Botriver Valley on the cooler south slopes of the Kogelberg, some 180 metres above sea level, absorbing the cooling Atlantic breezes from Walker Bay eleven miles distant. The cool sea breeze lowers disease incidence and aids in good colour formation. The frost free moderate cool climate and southerly aspect gives a slow and extended grape ripening period preserving the flavours and aiding phenolic ripeness of the grape. Temperatures in the growing season average between 19 and 22 degrees centigrade. The dominant soil formation is gravely coarse sand with ferruginised quartzite gravel overlying soft weathered Table Mountain sandstone with clay patches. Average annual rainfall is 550 mm.

in the cellar : These Chenin Blanc grapes were hand harvested and cooled down overnight in our cold room. It was then destemmed and crushed the following morning and pressed into stainless steel tank. It was cold settled and racked off the gross lees. It then fermented at 14 degrees Celsius for 9 days. It was kept on the fermentation lees for 3 months before bottling.



Barton Vineyards

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