

Groot Phesantekraal Chenin Blanc 2025

This perfume-driven Chenin Blanc has intense tropical aromas extending from guava, pear, black currant to citrus notes ranging from grapefruit to lemon. The wine also has flintiness to it with nuances of jasmine. The palate is voluptuous with a smooth tropical finish.

The fresh and delicate nuances of wet stone and zesty citrus pair beautifully with seasonal salads, giving the sense of a year-round summer. A crispy, crumbed chicken salad would be a firm favourite, but grilled line fish with a squeeze of lime or a creamy sweet corn risotto would also pair well

variety : Chenin Blanc | 100%

winery : Groot Phesantekraal

winemaker : Richard Schroeder

wine of origin : Durbanville

analysis : alc : 12.86 % vol rs : 3.8 g/l pH : 3.47 ta : 6.1 g/l

type : White **style** : Dry **body** : Medium

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

The Chenin Blanc ripened later than usual which allowed for extended hang time in the vineyard, leading to higher concentration of flavours in the bunches. Made from block 7, which is split into two smaller blocks, where the row direction is perpendicular to one another. This allows for a complex flavour in the final product.

in the vineyard : The vines are planted in a vertical shoot positioning (VSP) trellis system. Leaves are removed during the ripening stages to prevent the fruit from rotting. Sun-kissed bunches add complexity to the wine. Vines are planted on a combination of Malmesbury shale and deeper clay soils with good water holding capacity, which ensures even growth during dry periods.



Groot Phesantekraal

Durbanville

021 825 0060

www.grootphesantekraal.co.za