

Knorhoek Chenin Blanc 2024

This refined Chenin Blanc balances its signature freshness with a fuller, more luxurious texture. Vibrant acidity lifts expressive notes of peach, apricot, lime, and quince, while hints of melon, green apple, and white pear add aromatic depth. A graceful weight and lingering structure round out a wine that bridges lively vibrancy with elegant richness - perfect for those who appreciate nuanced, expressive whites.

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 : Simonsberg-Stellenbosch

analysis : alc : 13.15 % vol rs : 2.2 g/l pH : 3.17 ta : 6.6 g/l

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

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

in the vineyard : Our Chenin Blanc comes from a single 44-year-old block on Knorhoek Farm, nestled against the Simonsberg mountain. Known as "The Gallery" for its sculptural vines, this certified heritage vineyard grows in Oakleaf soil of decomposed granite and sandstone. Despite being a single block, the vineyard shows notable variation - each section is harvested and vinified separately, adding depth and complexity to the final wine

in the cellar : This Chenin Blanc comes from a single heritage-certified block planted in 1980. Despite its shared origin, the vineyard shows notable variation, so each section is harvested and vinified separately - true to our small-batch philosophy. After gentle morning pressing and overnight settling, the juice is fermented in a mix of oak foudre, concrete eggs, stainless steel, and mainly 500L barrels (30% new, from French, Hungarian, and Austrian oak). Regular battonage builds texture, followed by 10 months of aging and further bottle maturation for at least 6 months.



Quoin Rock

Stellenbosch

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