

Hazendal Estate Chenin Blanc 2025

Pear skin, flint and pink grapefruit aromatics; as fresh and clean as a spring meadow. Gemstone brightness cuts through the palate, supporting pure stone fruit - peach and nectarine - with an undercurrent of creamed pear and a lightly silky texture drawing citrus pith and mineral grip to the finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Hazendal

winemaker : Kiara Scott Farmer

wine of origin : Bottelary

analysis : alc : 13.46 % vol rs : 2.2 g/l pH : 3.8 ta : 5.8 g/l

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

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

in the vineyard : The 2024/2025 season had a cold, wet winter, a cool spring with rainfall and sufficient soil moisture levels. This indicated a late start to the harvest season. We experienced less stress and no disease pressure in our vineyards. We had two hot days in December but the vineyards were resilient and showed no signs of heat stress. A warm ripening period ensued with greater diurnal shifts, resulting in a classic vintage that shows great promise of exceptional quality and ageability.

in the cellar : Weathered granite, sand and quartz. Batch-picked in five passes from a two-hectare site. The vineyard's changing slope, as well as stem ripeness, dictated the picking. The grapes were whole-bunch pressed, fermented naturally with indigenous yeast and matured in seasoned 500-litre French oak barrels. The wine went through 100% malolactic fermentation. The wine remained in barrel for a period of 11 months before blending and bottling.



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