



Signature Brands is operated by the father and son team of Marius Sr. and Marius Jr. Burger. They are integral members of South Africa's Old Vine Project, an initiative started in 2002 by the iconic Vineyard Manager Rosa Kruger. Under Rosa's guidance, growers with old vines get paired with winemakers who share their passion of not preserving South Africa's old vines, but to manage them in such a way that they will consistently produce superior fruit to sustain their future. In the process Rosa and her grower and winery partners sustain and continue South Africa's long and rich history of being home to some of the world's oldest viticultural soils.

VINICULTURE

From their winery in Paarl, Roodekrantz predominantly works with growers in Paarl, Swartland, and Stellenbosch. In the Old Vine Project, a big focus is on Chenin Blanc, while their vineyards in Paarl produce more traditional red wines.



VINIFICATION

The grapes were hand-picked during the early hours of the morning, followed by destemming and a gentle crushing. The grapes were de-stalked, crushed and pressed; the juice was allowed to settle overnight. 90% was fermented in stainless steel tanks and 10% in French oak barrels. Extended less contact took place for 3 months post alcoholic fermentation, enhancing the depth and character of the wine. A small portion of the wine was barrel matured and blended with the stainless steel tank portion for added complexity and richness.



SKU : 105897

Region	Swartland
Classification	Wine of South Africa
Vintage	2023
Grapes	100% Chenin Blanc, 40 year old bush vines
Soil Composition	Decomposed granite
Vineyard Training	Dry-land old bush vines
Density/Yield	45 hl/ha
Fermentation	90% in stainless steel, 10% in French oak barrels
Aging	
Alcohol	13.5%
Residual Sugar	2.9 g/l
PH	3.55 g/l
TA	5.9 g/l
Free SO2	22 mg/l
Total SO2	78 mg/l

TASTING NOTES

The wine has a deep and intense ruby red colour. Classic varietal aromas of dark cherries, black and red fruits, dried herbs and a hint of dark chocolate dominate the nose. The palate is rich with firm tannins, and sultry dark fruit flavours on the dry finish.

FOODS + MOODS

Ideal for any casual social gathering, like a sun-filled afternoon on the patio. The wine's tropical and stone fruit notes will complement grilled line fish with a tropical fruit salsa. It will balance the spicy and aromatic flavours of a Thai green curry, with its acidity cutting through the richness of the coconut milk. Also paired with a roast chicken with a lemon and herb seasoning, and it's linear focus will compliment the creamy, savoury flavours of a butternut squash and sage risotto.